



ARC DINNER  
\$39 TWO COURSE  
\$49 THREE COURSE

*\*Supplemental charge of \$15 applies for beef tenderloin*

APPETIZERS

Roasted Squash 18  
stracciatella, prosciutto, basil, cherry agrodolce

Arugula Salad 16  
grilled pear, walnut, parmesan, aged balsamic, olive oil

N'Duja Seafood Velouté 18  
mussels, scallop, kale, garlic sourdough

MAIN COURSES

Pan Seared Steelhead 36  
saffron-leek risotto, spinach

Beef Shortrib 32  
Emmental spätzle, broccolini, braising jus

Chitarra Pasta 25  
pork ragu, parmesan, lemon gremolata

Smoked Lentil Bowl 24  
brussel sprouts, yams, kale, broccolini, chili oil (V)

6 oz AAA Beef Tenderloin 49  
crispy fingerling potatoes, broccolini, bordelaise sauce  
*\*supplemental charge*

DESSERTS

Goat Cheesecake 12  
okanagan cherries, aged balsamic, almonds

Chocolate Nemesis Cake 12  
milk chocolate tonka bean mousse, vanilla bean Chantilly,  
cocoa brittle

Cranberry Pear Galette  
pecan gingersnap streusel, salted bourbon caramel,  
vanilla bean ice cream

Brownie and Berry Sundae 12  
vanilla ice cream

DINNER IN ARC  
Sunday to Wednesday 5pm –9pm

APPETIZERS

Smoked Salmon Rillettes 18  
salmon roe, chives, egg, sea salted potato chips

Tuna Wonton Tacos 21  
spicy marinated ahi tuna, lime, scallions, sesame

Crispy Chicken Wings 18  
Honey, ras el hanout spiced (GF)

Baked Brie 16  
pistachio pesto, savory granola, crostini (V)

EATEN BY HAND

choice of: kale caesar salad or sea salted fries

Char-grilled Angus Cheeseburger 24  
ARC sauce, cheddar, pickles, onion,  
lettuce, tomato, brioche bun

The Vegetable Burger 23  
house made vegetarian patty, ARC sauce,  
avocado, arugula, brioche bun

Grilled Cheese and Tomato Basil Soup 22  
fontina, parmesan butter, crispy sourdough (V)

CHILDREN'S MENU

ALL DAY

Spaghetti and Tomato Sauce 9  
parmesan cheese

Chicken Tenders 10  
french fries, crudité, ranch dip

Junior Cheeseburger 10  
french fries, crudité, ranch dip

Brownie and Berry Sundae 8  
vanilla ice cream