

Ga?Axstala (breakfast)

pronounced "gha-ach-sta-la"



Pancakes

Three delicious pancakes topped with fresh berry compote and whipped cream. 12

Classic Breakfast

Two eggs, any style, with hash browns, toast and your choice of bacon, ham or sausage. 11

TKL Jenny's Bennys

Two poached eggs and traditional hollandaise sauce on a toasted English muffin. Served with hash browns

Ham or Bacon Benedict - 14

Avocado, tomato and spinach - 14

Smoked salmon - 16

Hamatsa Hash

Smoked salmon, green onion, diced red and green bell peppers, served over hash browns.

Comes with 2 eggs any style and toast. 16

Full Canadian Breakfast

Fresh fruit, 2 eggs your choice of style with bacon, hash browns and small pancake. 15

Continental

Yogurt, with berry compote and a hearty granola served in a glass.

Served with a fresh croissant. 9.50

Omelette

3 Egg omelette with 3 toppings of your choice: ham, bacon, red & green bell peppers, green onions, cheddar cheese, tomatoes, smoked salmon, cream cheese, spinach;

Served with hash browns and toast. 14.50

Prices do not include tax

Ga?Axstala (breakfast)

pronounced "gha-ach-sta-la"



SIDE ORDERS

Toast, two slices of whole wheat
or white. 3

Gluten-free toast. 3.50

Side of bacon or sausage. 4

Additional egg (each). 2

Side of hash browns. 3

Cold Cereal. 4

Oatmeal with brown sugar,
raisins and milk. 6

Fruit Bowl. 8

BEVERAGES

Fresh brewed coffee, regular or
decaf. 3

Orange pekoe tea or herbal tea. 3

Hot chocolate. 3

Milk, small 2, large. 3

Juice, apple, orange, cranberry, grape-
fruit, pineapple, small, 3, large. 4

Prices do not include tax

Neqelaxstala (lunch)

pronounced "ne-khay-lach-sta-la"



Seafood Chowder

Piping hot chowder loaded with a medley of seafood and vegetables; served with bannock.

Small 5 Large 9

Avocado and Shrimp Spinach Salad

Sliced avocados and baby shrimp with grape tomatoes, red onion, carrots, bell peppers and cucumbers on top of spinach and finished with a sesame crusted cream cheese and served with our house dressing. 15

Caesar Salad

Crisp romaine lettuce tossed with our house made creamy garlic caesar dressing, bacon and croutons. Finished with parmesan cheese and a lemon wedge. 10

Pineapple and Pecan Salad

Fresh vegetables, roasted pineapple, pecans, dried cranberries on top a bed of mixed artisan greens. Served with our house dressing. 14

Garden Salad

Mixed greens loaded with fresh vegetables and blueberries; choice of balsamic vinaigrette, blueberry vinaigrette, ranch or blue cheese. 10

Add – Chicken or shrimp to your salad. 5

Add – Garlic toast. 3

Prices do not include tax

Neqelaxstala (lunch)

pronounced "ne-khay-lach-sta-la"



Fish and Chips

One or two pieces of golden fried Pacific Ling Cod served with French fries and house made tartar.

One piece - 12

Two pieces - 16

Chicken Fingers and Fries

Chicken fingers served with French fries, salad or soup. Accompanied with your choice of plum sauce or honey mustard. 14

Chicken Finger Caesar Wrap

Chicken fingers with house made Caesar dressing, sweet Thai chili sauce and romaine lettuce. Served in a warm tortilla wrap with your choice of French fries, salad or soup 15

B.L.T. Sandwich

Bacon, lettuce and tomato sandwich with cheddar cheese; Comes with your choice of French fries, salad or soup. 14

Beef Burger

6oz house made beef burger with cheddar cheese, tomato, lettuce and red onion. Served with French fries, salad or soup. 15

Prime Rib Dip

Shaved prime rib served on a hoagie bun with horseradish. Served with au jus on the side and your choice of French fries, salad or soup. 16

Falafel Wrap

Falafel, lettuce, tomato, cucumber and tzatziki in a warm tortilla wrap; comes with French fries, soup or salad. 13

Prices do not include tax

Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



SALADS

Avocado and Shrimp Spinach Salad

Sliced avocados and baby shrimp with grape tomatoes, red onion, carrots, bell peppers and cucumbers on top of spinach and finished with a sesame crusted cream cheese and served with our house made dressing 15

Caesar Salad

Crisp romaine lettuce tossed with our house made creamy garlic Caesar dressing, bacon, deep fried capers and croutons. Finished with parmesan cheese and a lemon wedge 10

Pineapple and Pecan Salad

Fresh vegetables, roasted pineapple, pecans, dried cranberries on top a bed of mixed artisan greens. Served with our house made dressing 14

Garden Salad

Mixed greens loaded with fresh vegetables and blueberries. Served with our own house made dressing 10

Add – Chicken or shrimp to your salad 5

Add – Garlic toast 3

Prices do not include tax

Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



ENTRÉES

Pork tenderloin

8oz pork tenderloin pan seared and oven roasted with an orange and apricot glaze and served medium. Accompanied with roasted potatoes and fresh seasonal vegetables. 25

Seared Halibut

6oz Pan seared pacific halibut over top a flavorful citrus cream sauce and served with a basmati rice pilaf and seasonal vegetables. 30

New York Strip Loin

8oz AAA New York Striploin charbroiled to your liking topped with sautéed mushrooms, Accompanied with roasted potatoes and seasonal vegetables. 32

Marinated Chicken

Two 5oz tender chicken breast marinated in lemon and thyme, roasted to perfection and served with a basmati rice pilaf and seasonal vegetables. 26

Grilled Wild salmon

6oz grilled wild pacific sockeye salmon topped with a pineapple salsa and served with basmati rice pilaf and seasonal vegetables. 27

Eggplant and Mushroom Lasagna

Vegetarian lasagna with garlic, onions, carrots, tomatoes, spinach, mushrooms, celery and eggplant. Served with roasted potatoes and seasonal vegetables. 24

Prices do not include tax

Kids Menu



Grilled cheese sandwich

Served with French fries, salad or soup 9

Fish and chips

One piece of cod with French fries 9.50

Chicken Fingers

Two house made panko breaded chicken fingers served with French fries,
salad or soup 9

Sockeye salmon dinner

3oz piece of pacific wild sockeye salmon with French fries and seasonal
vegetables 14.50

Prices do not include tax

Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



APPETIZERS

Soup Du Jour

Piping hot, fresh and seasonal. 9

Garlic Prawns

8 Prawns sautéed in butter, white wine, garlic and shallots. 15

Seared Tuna

6oz Ahi tuna seared and served rare on a bed of greens with mixed vegetables. Accompanied with tamari. 17

Seafood Cakes

A rich and delicious mixture of prawns, salmon, halibut, bell pepperS and onions, panko breaded served with a chili and lime aioli; comes with 3 cakes. 16

Steamed Clams

One pound of local manila clams steamed to perfection in a white wine and featuring shallots, tomato, garlic and mint. 16

Prices do not include tax