

Ga?Axstala (breakfast)

pronounced "gha-ach-sta-la"



French Toast

Three delicious French toast 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. 13

TKL Jenny's Bennys

Two poached eggs and traditional hollandaise sauce on a toasted English muffin.

Served with hash browns

Ham or Bacon - 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

Breakfast Sandwich

Toasted English muffin accompanied with a fried egg, cheddar cheese with ham or bacon. Served with hash browns. 11.50

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

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SIDE ORDERS

Toast, two slices of multigrain or white or sourdough. 3

Gluten-free toast. 3.50

Side of bacon, ham or sausage.
4

Additional egg (each). 2

Side of hash browns. 3

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 house made bannock.

Small 5 Large 10

Strawberry Spinach Salad

Sliced strawberries and pineapple, bell peppers, cucumbers and carrots on top of a bed of spinach and served with our house made blueberry vinaigrette 14

Caesar Salad

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

Pineapple and Pecan Salad

A Medley of 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 artisan greens loaded with cucumber, bell peppers, red onion, carrots and blueberries. Served with your choice of dressing. 10

Chicken Pesto Salad

5oz chicken breast roasted and sliced on top of artisan greens tossed in pesto cream dressing with fresh vegetables. 16.50

Add – 5oz Chicken 5.00 Add – Garlic Toast 3.00

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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, coleslaw and house made tartar.

One piece - 12

Two pieces - 16

***Chicken Fingers and Fries**

Chicken fingers served with French fries or salad. 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 or salad. 15

***Spring Salmon Burger**

Grilled wild sockeye salmon on a brioche bun topped with lettuce, tomato, red onion, mayonnaise and our house made citrus mango sauce; Comes with your choice of French fries or salad. 17

***Shrimp Clubhouse**

Bacon, shrimp, lettuce, tomato, mayonnaise and cocktail sauce, stacked high and served with French fries or salad. 16

Seafood Cakes

A rich and delicious mixture of prawns, salmon, halibut, bell peppers and onions, panko breaded and flash fried until golden brown and served with a cajun and lime aioli; comes with 2 cakes over a bed of greens. 16

***Coconut Prawns**

5 coconut battered prawns fried to crispy perfection. Served with cocktail sauce and French fries or salad. 13.50

***Falafel Wrap**

Falafel, lettuce, tomato, cucumber, peanuts and tzatziki in a warm tortilla wrap; comes with French fries or salad. 15

*Substitute Fries or salad for: Onion Rings 1.00; Caesar Salad 1.50; Chowder 2.00

Prices do not include tax

Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



APPETIZERS

Seafood Chowder

Piping hot, fresh and loaded. Served with house made bannock. 10

Garlic Prawns

8 Prawns coated in sesame seeds and sautéed in butter with white wine, and garlic. 15

Bruschetta

Garlic rubbed artisan bread topped with a mixture of tomatoes, basil, red onions and a house cheese blend baked to perfection and served with balsamic glaze. 14

Seafood Cakes

A rich and delicious mixture of prawns, salmon, halibut, bell peppers and onions, panko breaded and flash fried until golden brown and served with a cajun and lime aioli; comes with 2 cakes over a bed of greens. 16

Honey Garlic Chicken Bites

Crispy and tender chicken bites tossed in a house made honey garlic sauce, sprinkled with sesame seeds and served on a bed of greens. 15

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Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



SALADS

Strawberry Spinach Salad

Sliced strawberries and pineapple, bell peppers, cucumbers and carrots on top of a bed of spinach and served with our house made blueberry vinaigrette 14

Caesar Salad

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

Garden Salad

Mixed artisan greens loaded with cucumber, bell peppers, red onion, carrots and blueberries. Served with your choice of dressing. 10

Pineapple and Pecan Salad

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

Chicken Pesto Salad

5oz chicken breast roasted and sliced on top of artisan greens tossed in pesto cream dressing with carrots, cucumber and red onion.

16.50

Add – 5oz Chicken 5.00 Add - four Prawns 6.00

Add – Garlic toast 3.00

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Dzaquaxtala (dinner)

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From the Land

Pork tenderloin

8oz pork tenderloin pan seared and oven roasted with a rye-whisky cherry sauce and served medium. Accompanied with roasted potatoes and fresh seasonal vegetables. 25

New York Strip Loin

8oz AAA New York Striploin charbroiled to your liking topped with sautéed mushrooms, Accompanied with roasted potatoes and seasonal vegetables. 33

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

Seared Duck

7oz local duck breast seared medium and finished with a mixed pureed berry sauce. Accompanied with roasted potatoes and seasonal vegetables. 32

Vegetable Linguine

Vegetarian linguine with spinach, grape tomatoes, garlic, lemon, red and green bell peppers in a white wine cream sauce. 24

Add: shrimp 3; chicken 5; prawns 6.

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MAIN COURSES

Maple and Tamari Salmon

6oz grilled pacific wild sockeye salmon glazed with a tamari, maple syrup. Served with a basmati rice pilaf and fresh seasonal vegetables. 27

Seared Halibut

6oz pan seared pacific halibut over top a flavorful citrus cream sauce and served with a basmati rice pilaf and seasonal vegetables. 32

Marinated Chicken

Two 5oz tender chicken breast marinated in lemon and thyme, pan seared and then roasted to perfection. Served with roasted potatoes and seasonal vegetables. 26

Beef Tenderloin

8oz AAA Beef Tenderloin seasoned and cooked to your choice of doneness. Topped with sautéed mushrooms and served with roasted potatoes and seasonal vegetables. 35

Pineapple Cashew Stirfry

Red onions, bell peppers, celery, carrots, mushrooms, sesame seeds, pineapple and cashews on basmati rice with teriyaki sauce. 24

Add – Four Prawns 6

Add - 5oz Chicken 5

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 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

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