



IN ROOM DINING

Sunrise at The Cove (Available 8:00am-11:00am)

Bonfire Benedict \$15

*Poached Eggs on an English Muffin with Back Bacon and Cilantro-Lime Hollandaise.
Served with Wood Oven Roasted Tomatoes and Skillet Fried Potatoes*

Free Run Three Egg Omelet \$15

*Served with Toast, Homemade Okanagan Preserves
and Skillet Fried Potatoes. Prepared with your choice of two of the following:
Tomatoes, Mushrooms, Green Onions, Peppers, Ham, Candied Salmon, Chorizo Sausage
Additional fillings \$1.50 per selection*

Eggs any Style \$15

*Accompanied by our Wood Oven Roasted Tomatoes Skillet Fried Potatoes Served with Toast and
Homemade Okanagan Preserves and a Choice of Double Smoked Bacon, Chorizo Sausage
or Maple Roasted Ham*

Buttermilk Pancakes \$12

Served with Fresh Sliced Fruits, Maple Syrup and Whipped Honey Butter

Bonfire Continental \$11

*Sliced Seasonal Fruit, Croissant and choice of Freshly Baked Muffin Served with our
Homemade Okanagan Preserves and Sweet Butter*

Orchard Bowl \$11

House Made Wood Oven Baked Granola topped with Seasonal Fresh Fruit and Yoghurt

Kids Selections (for those 10 and under) \$7

Buttermilk Pancakes

One Egg any Style with Toast and a Choice of Bacon, Ham or Chorizo

Choice of Cereal *Served with 2%, Skimmed Milk or Yoghurt*

Individual Items

Small Fruit Plate \$7

Toasted Bagel *with Homemade Okanagan
Preserves and Cream Cheese \$5*

Wood Oven Baked Granola *Served with 2%,
Skimmed Milk or Yoghurt \$7*

Cold Cereal Selection *Served with 2% or Skimmed
Milk \$5*

One Egg any Style \$5

Fruit Yoghurt \$5

**Double Smoked Bacon, Chorizo Sausage or
Maple Roasted Ham \$5**

Beverages

Bonfire Blend Locally Roasted Coffee \$3.50

Cherry Hill Espresso \$4

Latte or Cappuccino \$4.50

Selected Teas by Mighty Leaf \$4.50

Assorted Chilled Fruit Juice \$4



ALL DAY DINING
(Available 11:00am – 10:00pm)

SOUPS

Seasonal Soup Creation \$8

SALADS

Mixed Greens – (Add Chicken or Prawns \$6) Sm: \$8 Lrg: \$11

*Fresh Mixed Greens with Candied Pecans a Blood Orange Vinaigrette
and a Carmeli's Goat Cheese Puff*

Southwest Caesar Salad – (Add Chicken or Prawns \$6) Sm: \$9 Lrg: \$12

*Crispy Romaine with a Buttermilk & Chipotle Caesar Dressing
Housemade Lemon Thyme Croutons, Pancetta & Shaved Manchego Cheese*

Bonfire Chopped Salad \$18

*Mixed Greens with Adobe Grilled Chicken Breast ,Avocado, Pancetta , Egg,
Cucumber, Tomato, Black Bean & Corn Salsa and a Smoked Tomato Vinaigrette*

APPETIZERS

Wild Boar Taquitos \$10

*Slow Roasted Wild Boar and Jalapeno Havarti Cheese Taquitos
with Okanagan Apple and Green Chili Chutney, Guacamole, Pico de Gallo, Sour Cream & Lime*

Santa Fe Bean Dip \$10

*White Bean Puree Folded with Black Beans & Carmeli's Goat Cheese
Served with House Made Flat Bread*

Coconut Calamari \$11

Served with Lime Salt & Pepper Red Onion and Cilantro Blood Orange Sauce

Margarita Ribs \$11

Dry Ribs Tossed in Lime Zest Infused Sea Salt & Lime Juice

SANDWICHES - All Served with Choice of Seasoned Fries, Caesar or Green Salad

Smokehouse Roasted Pulled Pork Sandwich \$15

*Pulled Pork Butt Smoked in House with Jalapeno Jack Cheese
Served with Sun Dried Fruit and Vegetable Slaw*

Prime Rib Burger \$15

Apple wood Smoked Aged Cheddar, Bacon and Cilantro Lime Aioli

HAND TOSSED PERSONAL CRACKER CRUST PIZZAS

Sonoran \$14

Wild Boar Carmeli's Goat Cheese and Fresh Local Mushrooms

Mojave \$14

Green Onion & Cilantro Marinated Chicken Avocado Relish and Grilled Red Onion

Chihuahuan \$14

Chorizo Pico de Gallo and Caramelized Onion

Ask about our daily selection of desserts



DINNER ADDITIONS
(Available 5:00pm – 10:00pm)

PASTAS

Skillet seared Basil Gnocchi \$19

*With Smoked Tomatoes, Pancetta and Caramelized Onions
Finished with Blue Cheese and Cream*

Wood Oven Baked Cannelloni \$20

*Chorizo, Mushroom and Spinach Stuffed Cannelloni
with Smoked Onion & Manchego Cheese Cream Sauce*

Cicatelli Pasta with Mixed Seafood \$22

*Halibut Salmon Prawns Mussels & Clams Tossed in Cicatelli Pasta
With a Fire Grilled Tomato Ragu and Cilantro Tequila Butter*

ENTREES

Black Bean Mushroom & Spinach Empanada \$25

Served with Smoked Tomato Sauce and a Rustic Yam Mash

Roasted Chicken Breast \$27

*Stuffed with Olives, Basil and Manchego Cheese
Served with Rustic Yam Mash and Smoked Tomato Sauce*

Wild BC Salmon \$28

*Crusted with Green Onion & Cilantro
Served with Root Vegetable & Wild Boar Hash and Yellow Pepper Saffron Sauce*

Pan Seared Halibut Filet \$32

With Sautéed Prawns Rustic Yam Mash and a Chipotle Lime Butter Sauce

Southwest Rubbed Rib Eye Steak (14 oz) \$39

*Spring Creek Ranch Rib Eye with House Made Bonfire Steak Sauce
Served with Apple wood Smoked Cheddar, Cauliflower & Potato Gratin and Double Cut Onion Rings*

Ask about our beverage selection & daily selection of desserts