

THE RESTAURANT AT WATERMARK

Wine Bar | Restaurant | Patio

Our flavourful dishes are created with the intention of sharing. Please embrace the 'communal style' of dining, by ordering for the table. We generally suggest ordering three-to-four dishes, per table of two

Share Plates

All plates intended to share. Smaller dishes towards the top, larger towards the bottom.

Bread Basket <i>Lake Village Bakery</i> organic breads & crackers, extra virgin olive oil & Modena balsamic vinegar	7
Bowl of Soup Chefs daily creation	7
Mixed Green Salad fresh herbs, cherry tomatoes, toasted pumpkin seeds, <i>Covert Farms</i> organic radishes & beets, white wine & Dijon vinaigrette	7
BBQ'd Vegetables local organic seasonal vegetables	9
Grilled Flatbread <i>Lake Village Bakery</i> focaccia bread, <i>Medley Organics</i> heirloom tomatoes, organic ricotta cheese	10
Beef Tenderloin Carpaccio <i>Okanagan's Finest</i> natural-raised beef, fresh caper berries, shallots, sun choke chips, aioli	12
"Potted" Salmon Okanagan sockeye salmon slow cooked in butter with fresh herbs, spring pea puree, pickled fennel, garlic crostini	12
Patatas Bravas roasted heirloom potatoes, spicy chorizo sausage, onions, <i>Grana Padano</i> cheese, garlic & oregano slow cooked with heirloom tomatoes side organic bread \$3	12
Spiced Chili Prawns cool pearl couscous with lemon garlic aioli, organic summer vegetables, Okanagan red kale, roasted red pepper puree	12
Queso Fundito warm spicy cheese "bowl", sautéed chorizo & cilantro, house made blue corn chips, <i>Lake Village Bakery</i> Bread	12
Albacore Tuna Ceviche <i>Harker's Organics</i> marinated zucchini, 3 year fermented habanero puree, lemon aioli	14
Quinoa & Roasted Cauliflower Salad warmed quinoa, <i>Happy Days Okanagan</i> goat cheese, roasted beets, kale, warm vinaigrette	14
Pork Sausages BBQ'd house made sausages with organic <i>Two Rivers Specialty Meats</i> pork, bacon & "Blood Alley" beer baked beans	14
Wild Pacific Sockeye Salmon BBQ salmon filets, buttered sautéed spinach, caramelized onions, white bean & chorizo vinaigrette	15
Bavette Steak organic <i>Two Rivers Specialty Meats</i> 5oz sliced Bavette steak, seasonal organic root vegetable purée, roasted baby heirloom potatoes, sweet onion jus	16
Korean Style Short Ribs chili cherry BBQ sauce, sesame green cabbage, pickled daikon radish	18

Feast Plates

"Feast" sized, larger plates, intended to share among multiple friends

BBQ Chicken <i>Rosebank Farms</i> organic chicken, grilled local stone fruits, summer organic vegetables, red potato salad	25
BBQ Rack of Ribs pork ribs, house made BBQ sauce, creamy coleslaw, grilled jalapeño cheddar cornbread	17 / 29
Okanagan Arctic Char whole filet of locally raised Arctic Char, crispy skin, green lentils, caper, garlic & pepper puttanesca	29
14oz Striploin Steak organic <i>Two Rivers Specialty Meats</i> "Prime" grade striploin, sliced & cooked medium rare, <i>Covert Farms Organics</i> roasted heirloom potatoes, natural red wine jus	39

Executive Chef - Adair Scott

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Parties of 8 or more will be subject to an 18% gratuity