

Purcell Grill Menu

Soups

HOMEMADE DAILY SOUP	4.5
BAKED FRENCH ONION SOUP	7
MUSCOVY DUCK CONSOMMÉ with wild mushroom veal dumplings	8

Salads

MISSION CAESAR SALAD with aged romano shavings and double smoked bacon chips	10
	HALF SIZE 7
ORGANIC GREEN SALAD with fine herbs, toasted sunflower seeds, pea sprouts and aged balsamic vinaigrette	8
	HALF SIZE 5
TABOULI SALAD with tomatoes, cucumbers, parsley, lemon and grilled vegetables	10
SPINACH SALAD with mandarin oranges, strawberries, fried goat cheese and a lemon poppy seed dressing	9
KOOTENAY COBB SALAD with crab, lobster, hard-boiled egg, applewood smoked cheddar and in house made peppercorn ranch dressing	12

Appetizers

BLOODY CAESAR STEAMED MUSSELS with vodka, Clamato juice and sourdough crustinis	15
STEAMED EAST COAST MUSSELS with garlic and wine served with melted butter and sourdough crustinis	15
COCONUT POPCORN SHRIMP with a lemongrass curry dip	12
SHREDDED DUCK SPRING ROLLS with orange hoisin sauce	15
ROCKY MOUNTAIN SMOKED MEAT PLATTER with applewood smoked cheddar	15
BAKED PEAR AND BRIE TART with onion marmalade and blueberry coulis	12
MUSHROOM AND LEEK STRUDEL with goat cheese and warm raspberry sauce	12

All prices are subject to applicable taxes

