The BullWheel Restaurant



Habitant Split Pea Soup

Slow simmered split peas, smoked ham hock, sour cream, chives. 8.95

Lobster Chowder

Nova Scotia style lobster chowder, cheddar croutons. 9.95

Fish Tacos

Acadian fried white fish, marinated onions, lime aioli, pico de gallo, crisp coleslaw. 11.99

Calamari

Crisp fried calamari dusted with fresh cracked pepper & seasalt served with house made tzaziki dipping sauce. 13.99

Avocado Egg Roll

Avocado, sun-dried tomatoes, lime, cilantro, walnut tamarind teriyaki dipping sauce. 9.95

Tuna Tataki

Rare seared albacore tuna root vegetables, yuzu, soy & toasted macadamia nut. 13.99

Alberta Beef Carpaccio

Spiced beef tenderloin, fried caper, padano, lemon Aioli, petite greens. 13.99

Omelettes Available till 4pm only

"Remember gentlemen, it's not just France we are fighting for, it's Champagne!"

Winston Churchill (WWI)

Western Omelette

Black forest ham, sauteed onions, red and green peppers local cheddar. 10.95

Greek Omelette

Feta cheese, fresh tomato, spinach, black olives, fresh oregano. 10.95

Cheese Omelette

Loaded with local melted cheddar.

Before leaving home to serve a one year jail sentence, a "white collar" criminal was quoted as saying, "I'm not worried about the reds: they'll keep OK. But I am worried about the whites."

Salads

Grilled Romaine Caesar Salad

Signature croutons, shaved grana padano, grilled lime. 11.95

Beet Salad

Roasted red & yellow beets, goat cheese, micro herbs, cumin orange soy vinaigrette, candied macadamia nuts. 10.95

Sashimi Salad

Ribbons of sushi grade Coho salmon, hearts of palm, red radish, brussels sprouts, fennel, preserved lemon, cucumber noodles, tsuyako dressing.

Market Local Okanagan areens

Chef's garnish, day vinaigrette. 7.95

*Lunch

served with hand cut fries, salad or add a side caesar for \$1.99 Available from open to 4pm

Pulled Pork Cubano Club

Pulled pork, grilled ham, gruyere cheese, lettuce and tomato, pineapple jalapeno mayo. 10.95

BullWheel Cheese Steak

Tender strips of beef, sauteed peppers and onions, aruyere and mozzarella cheese, chipotle mayo. 10.95

Vietnamese Sub

Grilled chicken, marinated cucumber, daikon and carrot, spicy asian coleslaw with soy, chillies & cilantro, 10.95

Fun Historical Fact

The multi colored booths in the dining room resemble Canada's oldest company, 'The Hudson's Bay Company" & their blankets started in 1670

Muffulata (the original panini)

Ham, mortadella, salami, provolone, mozzarella, signature olive tapinade, fresh basil, extra virgin olive oil, 11,95

Veggie Panini

Spinach, artichoke, roasted red pepper, grilled zucchini, provolone, black olive tapenade. 9.95

Who is Ullr? (ooo-lar)

Ullr is the Norse God of winter

Burgers

served with hand cut fries, salad or add a side caesar for \$1.99 All burgers are cooked medium well unless specified.

The BullWheel

Ground steak, cheddar, bacon jam, lettuce, tomato, crisp fried onion. spiced pickle, house sauce. 13.95

Salmon

Sushi grade salmon filet, kimchi mayo slaw, radish shoots, shaved cucumber. 13.95

Veggie

Roasted tomato, eggplant, arugula, haloumi cheese, caramelized onion, harisa mayo. 12.95

Aussie, Aussie, Aussie,

Add a fried egg, beet root, raw onion to any burger, 2,95

Pasta & **Noodles**

Spaghetti and **Mmmmmeat Balls**

Spaghetti & meatballs, pomodoro sauce, truffled mascarpone cheese, parsley, olive oil, grana padano. 14.95

Seafood Parpadelle

Prawns & lobster, white wine, roast garlic & classic alfredo sauce. 19.95

Did You Know?

That there are approx 650-750 grapes in a bottle of wine? On average, our Team here at The BullWheel murders approx 78,000-90,000 Grapes per week. free

Carnaroli rice, wild mushrooms, butternut squash, pernod, grana padano, black truffle oil. 14.95

Street Style Spicy Pad Thai

Chicken, shrimp, pork and tofu pad Thai finished with crisp cabbage, fresh cilantro & cashew. 17.95

Skis Equipment For Sale

1982 Rossignol Roc 550's (215 cms), Size 10.5 Salomon Sx 91, Tyrolia 360 & safety straps. Used only on Tower 9 for double daffy's, offers

Desserts

White Choc. Crème Brûlée 9.95 Apple Galette 9.95 Vanilla Cheese 9.95 Chocolate Molten Cake 9.95

Mains

Available only after 5pm

Hanger Steak

AAA Angus hanger 6oz, peppered demi cream, pan fried gnocchi, seasonal garnish. 16.95

Tourtire Wellington (tort-ee-yair)

Puff pastry wrapped meatloaf, pan gravy, balsamic glaze, whipped potato, seasonal veggies. 16.95

Roast Chicken

Herb rubbed, butter basted chicken breast supreme, roast garlic jus, whipped potato, seasonal veggies.

BBQ Tamarine & Five Spice Ribs

Tamarind and five spice alazed. whipped potatoes, seasonal vegetables. 22.95

Grilled Salmon

Maple & apple cider glaze, shitake broth, grilled asparagus, scallion whipped potatoes. 19.95

Black Cod

Black Cod brushed with miso, the essence of green apple & chili, Israeli couscous, mandarin glaze, seasonal vegaies, 24,95

West Coast Striploin

10oz AAA Striploin, porcini salt, mustard beer butter, crispy frits, seasonal vegaies. 29.95

The Classics

The way they used to be made! Fresh fried chips, caramelized onion & jalapeno, pico de gallo, green onion, three cheese blend. Served with all the trimmings! 12.95 Beef or Chicken add 3.95

Stone Baked Pizza

- 1. Pepperoni, salami, proscuitto, red onion, extra mozzarella.
- 2. Spinach, kalmata olive, artichoke, tomato, toasted pine nut, feta, mozzarella.
- 3. Smoke salmon, capers, fresh dill, red onion, cream cheese, and mozzarella. 14.95 each No substitutions please

BullWheel Wings

One pound of marinated jumbo chicken wings with our house made sauce served, hot or medium, Sided with house blue cheese dressing or lemon pepper sour cream. 10.95

Wine Features

ask your server for tonight's selection

or afraid of wine. We have others Challenge your server for something awesome from the bar. (John

4th line (not starters)

Hand cut fries Poutine Side Ceasar Garlic cheese bread Sweet Potato Fries Small house salad

Beers on Tap

Okanagan Spring Pale Ale The BullWheel Turns Lager Canterbury Dark Lager Thirsty Beaver Amber Ale Kokanee Guinness