SEAFOOD AND
PAPI'S
OYSTER BAR

DINE OUT 2026 – LUNCH

3-COURSE MENU · $39 PER PERSON | **WINE PAIRING** *add $27*

STARTER

Battered Rockfish Tacos *(2 pcs)*
Beer-battered rockfish, coleslaw, pico de gallo

WINE PAIRING: DACASTELLO 'FALANGHINA' · FALANGHINA - PUGLIA, ITALY · 5 OZ

or

Roasted Brussels Sprouts
Maple–balsamic glaze

WINE PAIRING: DACASTELLO 'FALANGHINA' · FALANGHINA - PUGLIA, ITALY · 5 OZ

MAIN

Tuscan Butter Salmon
Steelhead salmon, creamy Parmesan garlic sauce, cherry tomatoes, baby spinach

WINE PAIRING: CEDAR CREEK · CHARDONNAY - OKANAGAN VALLEY, BC · 5 OZ

or

Gnocchi alla Vodka
Potato gnocchi, tomato-vodka cream sauce, Parmesan, fresh herbs

WINE PAIRING: CEDAR CREEK · CHARDONNAY - OKANAGAN VALLEY, BC · 5 OZ

DESSERT

Upgrade to mulled wine +$8

Cheesecake
Blueberry compote, vanilla ice cream, fresh berries

WINE PAIRING: FRANGELICO LIQUOR · FRUIT BEVERAGE (HAZELNUT) - PIEDMONT, ITALY · 2 OZ

or

Double Fudge Brownie
Blueberry compote, vanilla ice cream, fresh berries

WINE PAIRING: TAYLOR FLADGATE TAWNY PORT · TOURIGA NACIONAL BLEND DOURO, PORTUGAL · 2 OZ

PRICES EXCLUDE TAX AND GRATUITIES

SEAFOOD AND
PAPI'S
OYSTER BAR

DINE OUT 2026 – DINNER

3-COURSE MENU · $49 PER PERSON | **WINE PAIRING** *add $36*

STARTER

Tuna Crudo
Soy sauce, yuzu, lime juice, ginger

WINE PAIRING: BLUE MOUNTAIN · SAUVIGNON BLANC - OKANAGAN VALLEY, BC · 5 OZ

or

Miso–Maple Butternut Squash Soup

WINE PAIRING: FRANCA ESTATE · RIESLING - OKANAGAN VALLEY, BC · 5 OZ

or

Arugula Salad
Olive oil, lemon vinaigrette, cherry tomatoes, Asiago cheese

WINE PAIRING: DACASTELLO 'FALANGHINA' · FALANGHINA - PUGLIA, ITALY · 5 OZ

MAIN

Surf & Turf
5 oz sirloin, garlic-butter Pacific shrimp, asparagus, mashed potatoes

WINE PAIRING: FRANCA ESTATE · PINOT NOIR - OKANAGAN VALLEY, BC · 5 OZ

or

Seafood Tagliatelle
Tagliatelle, mussels, clams, shrimp, Alfredo sauce

WINE PAIRING: CEDAR CREEK · CHARDONNAY - OKANAGAN VALLEY, BC · 5 OZ

or

Miso-Glazed Sablefish
Miso-marinated sablefish, roasted vegetables

WINE PAIRING: FRANCA ESTATE · RIESLING - OKANAGAN VALLEY, BC · 5 OZ

DESSERT

Upgrade to mulled wine +$8

Banana Crème Brûlée

WINE PAIRING: FRANGELICO LIQUOR · FRUIT BEVERAGE (HAZELNUT) - PIEDMONT, ITALY · 2 OZ

or

Double Fudge Brownie
Fresh berries, vanilla ice cream

WINE PAIRING: TAYLOR FLADGATE TAWNY PORT · TOURIGA NACIONAL BLEND
DOURO, PORTUGAL · 2 OZ

PRICES EXCLUDE TAX AND GRATUITIES