

## Salads

**Mixed Greens** Starter \$5.75 Grande \$9.99  
Mixed greens, cucumber, dates, honey-lime vinaigrette, grape tomatoes, with crumbled peanuts + almonds

**19 Classic Caesar** Starter \$5.75 Grande \$9.99  
Torn romaine, chopped bacon, made from scratch dressing, croutons + imported Grana Padano Parmesan

**19 Savage Garden** \$10.50  
Jet fresh Pineapple, chilled Asian noodles, sweet bell peppers, mixed organic greens + freshly torn basil, hand tossed with a fresh ginger + sesame soy emulsion

**19 Chimo Summer Salad** \$11.99  
Fresh seasonal fruit, chilled green beans, gathered organic greens, with an apple tarragon vinaigrette

**Enhance:** Grilled Chicken or Cajun chicken +\$4.50  
Poached Tiger prawn skewer +\$5.75  
Four ounce, Fresh Catch filet +\$9.75

## Après Golf

**19 Made from Scratch Soup** 10 oz bowl \$5.50  
Our soup of the day, made the old fashioned way, without a can opener...

**19 Spicy Komori Wings** 1 lb \$10.99  
Marinated with fresh ginger, soy + lime, zesty garlic Thai

**Firecracker Hot Wings** 1 lb \$10.99  
Marinated with fresh ginger, soy + lime, tossed in an Indonesian hot chili sauce

**Dry Ribs** \$9.99  
Dredged with Cajun flour, sea salt + coarse black pepper

**Spicy Yam Fries** \$7.50  
Cajun spiced, with creamy Parmesan dip

**Garlic Cheesebread** \$3.75  
Cheddar + mozzarella cheese, with creamy Parmesan dip

## Freshly Baked Flatbreads

**19 Pisano Flatbread** \$9.99  
Freshly baked bread, painted with made from scratch tomato sauce, crisp chorizo sausage, baby spinach, caramelized garlic, mozzarella + cheddar cheeses

**19 Caprese Flatbread** \$9.99  
Hand-rolled bread, baby bocconcini, vine-ripened field tomatoes, olive oil, balsamic reduction + fresh basil

**19 Mediterranean Pita + Tzatziki** \$8.99  
Made from scratch tzatziki + garlic chickpea hummous, freshly baked flatbread pita, liberally seasoned with Mediterranean herbs

**19 Madison Flatbread** \$10.99  
House baked bread, fontina + cream cheese, specialty organic frisee lettuce drizzled with luxuriant truffle oil

## Signature Share Plates

**19 Salt + Pepper Prawns** \$10.99  
Ten, crispy tempura fried tiger prawns with tempura vegetables + a tangy Pacific Rim dipping sauce

**19 Spicy Chili Lime Chicken** \$11.25  
Wok-fired crispy chicken, caramelized fresh garlic + ginger, sweet yet spicy Thai chili glaze, fresh lime, cool cucumber + hand grated daikon

**19 Cabo Wabo Fish Tacos** \$12.50  
Cajun dusted, tempura fried basa, grape tomato salsa, coconut + ginger infused rice, Cilantro lime aioli, made from scratch avocado salsa + warm tortillas

**19 Spicy Tuna Sashimi** \$12.99  
Hand cut, rare seared, Albacore tuna, fresh Asian slaw, surfing on a sea of honey yuzu vinaigrette

**19 Chong King Emperor Wraps** \$12.99  
Crisp leaves of iceberg lettuce, mixed vegetables sautéed with hoisin glazed chicken, crunchy noodles, peanuts + fresh cilantro

## Sand Wedges

Choice of seasoned fries, classic caesar or mixed greens

Substitute: made from scratch soup, half fries with salad or spicy yam fries for \$1.99 additional

### 19 Better Cheddar Burger \$11.25

Nineteen's burger is a custom, seven ounce, fresh ground chuck patty, never frozen! Okanagan cheddar, premium green leaf lettuce, sweet red onion, all the classic condiments + vine-ripened field tomato on a toasted, freshly baked artisan foccacia bun

Mushroom + Cheddar \$11.99

Peppered Bacon + Cheddar \$12.25

Bacon, Mushroom + Cheddar \$12.75

### 19 Peppercorn Burger \$12.25

Nineteen's seven ounce fresh burger, dredged in coarse pepper, drizzled with blue cheese sauce, crispy fried onions, green leaf lettuce + vine-ripened field tomato

### Spicy Cajun Chicken Sandwich \$11.50

Blackened chicken, cheddar, crispy onions, leaf lettuce + field tomato with Creole aioli on a foccacia bun

### 'Liar's Club' Chicken \$11.25

Grilled chicken breast, peppered bacon, aged cheddar, green leaf lettuce + thick tomato on a foccacia bun

**Add:** Crispy Fried Onions \$0.99

### Daily Featured Sandwich \$9.99

Your Server shall gladly let you know of today's features  
Available until 4 pm daily

### 19 "Almost Famous" Chicken Sandwich \$11.99

Grilled chicken breast, peppered bacon, made from scratch avocado salsa + vine-ripened tomato on warm cranberry/apple sourdough

### Fresh Fish Sandwich \$11.99

Tempura red snapper, grape tomato salsa, red onion, crisp cabbage + vine-ripened tomato on a foccacia bun

### Certified Angus Beef® Slow Roasted Beef Dip \$13.99

Baron of beef, roasted tender, shaved whisper thin, with sizzled garlic mushrooms, served open face upon a fresh artisan garlic baguette + natural jus

### 19 Steak Sandwich \$14.99

Charbroiled Certified Angus Beef ® six ounce filet of sirloin, with crispy fried onions on thick cut garlic toast

**Add:** Peppercorn Gravy \$1.50

## Lunch + Dinner Plates

### 19 Tempura Fish + Chips \$14.50

Two pieces of tempura fried, fresh red snapper, with well seasoned fries, house tartar + creamy Asian slaw

### 19 Sicilian Pasta \$12.99

Roma tomatoes, caramelized garlic cloves, fresh basil pesto, extra virgin olive oil + imported Grana Padano

**Add:** Grilled breast of chicken +\$4.50      Grilled Tiger prawn skewer +\$5.75      Seared Garlic Toast +\$2.00

### 19 New Orleans is Sinking... \$18.49

Cajun seared chicken, chorizo sausage, Tiger Prawns, mixed vegetables, fiery tomato sauce + a spicy jalapeno pesto  
Your choice of al dente cavatappi noodles or coconut + ginger infused rice

### 19 Cavatappi Basilica \$18.49

Inspired by the famed Vancouver Restaurant Villa del Lupo. Grilled breast of Chicken, fresh tomatoes, seared garlic, fresh basil, sun-dried tomatoes, red onion, heavy cream + brandy flambé

### 19 Oven Roasted Chicken \$19.99

Panko + herb crusted, stuffed in house with rich Fontina cheese, freshly torn basil + grape tomatoes, napped with a field mushroom demi glace, accompanied by pan roasted potatoes + seasonal vegetables

### 19 Wild + Fresh Catch \$25.99

Seafood Chef Andy Komori's selections + preparation change daily!  
Nineteen proudly offers sustainable, ocean wise seafood selections

## Primal Cravings

Nineteen proudly serves 28 day aged, grain fed, well marbled, Certified Angus Beef® Less than 4% of all beef produced in Canada meets the requirements of the Certified Angus Beef® label

Accompanied by pan roasted potatoes + Seasonally inspired Okanagan vegetables  
Add sautéed garlic mushrooms to any steak \$2.50

### Center cut Sirloin

Certified Angus Beef® \$21  
Six ounce cut, finished with garlic butter

### New York Strip

Certified Angus Beef® \$29  
Ten ounce, hand cut, garlic butter finish

### Blackened New York

Certified Angus Beef® \$29  
Ten ounce, cast iron pan seared, with our own blend of Cajun spices, garlic butter finish

### New York with Gorgonzola + Peppercorn sauce

Certified Angus Beef® \$32  
Finished with melting gorgonzola butter + napped with our peppercorn gravy

### Steak + Tiger Prawns

Certified Angus Beef®  
Your choice of center cut Sirloin or New York Strip with our poached + grilled tiger prawns  
Six ounce sirloin + Prawns \$26  
Ten ounce New York + Prawns \$34

### Steak + Seafood

Certified Angus Beef®  
Hand cut, New York Strip with a 4 ounce portion of our Ocean Wise, wild + fresh catch selection  
Ten ounce New York + ½ catch \$39

<sup>19</sup> Nineteen's Chef's Cut \$market price  
Select premium cuts, hand cut in house by our resident butchery specialist, Andy Komori

### Nineteen is...

Chef **Davin Bennett** bcc  
Chef **Adrian Nymeyer** rsc  
Sushi, Seafood + Butchery **Andy Komori** bcc  
Managing Partner **Ian Young**  
Day Leader **Ryan Widdup**  
Service Leaders **Dalyce Campbell,**  
**Ashley Pooley + Johanna Wilson**  
Locally owned + operated by **Neil Martens**

## Made From Scratch Desserts

**Sinful Chocolate Ganache** \$4.99  
Bernard Callebault ganache, butter pecan crust, butterscotch glaze + vanilla bean ice cream

**Cheesecake + Fresh Fruit Parfait** \$5.50  
Fresh cut berries, creamy cheesecake mousse, Italian biscotti + luxuriant banana cream

**Crème Brule** \$4.99  
Featured Brule, on a need to know basis...

**Apple Turnover** for one \$4.99 for two \$8.50  
Baked puff pastry, vanilla bean ice cream, almond crumble + a warm caramel drizzle  
We bake to order, please allow additional time

**Vanilla Bean Ice Cream** \$3.50  
Finished with chocolate sauce or butterscotch  
Add fresh fruit for \$1.50

### Specialty Coffee

Minimum one ounce pours,  
Raw sugar rim + finished with freshly whipped cream

**Nineteen's Special Coffee** \$6.99  
Baileys, Banana Liqueur + Kahlua

**The Caramilk Secret** \$6.99  
Butter Ripple Schnapps + Baileys

**Classic B-52** \$6.99  
Baileys, Grand Marnier + Kahlua

**Polar Bear** \$6.99  
Hot chocolate, Baileys, Peppermint Schnapps

**Cappuccino Vivace** \$7.99  
Baileys, Frangelico + a perfect cappuccino

**Montecristo** \$7.50  
Grand Marnier + Kahlua

**Irish Coffee** \$6.99  
Jameson's Irish Whiskey + Irish Mist

**Beautiful** \$7.99  
Grand Marnier, Courvoisier vs

**Italian Stallion** \$7.50  
Amaretto, Frangelico + Brandy

**Pick me Up!** \$6.99  
Bailey's + espresso on the rocks