

## Starters

- Made from Scratch Soup 10 oz bowl \$5 ½
- Mixed Greens starter \$5 ½ Grande \$9 ½  
Handpicked organic greens, honey-lime vinaigrette, chopped dates, cucumber, grape tomatoes, finished with candied peanut and almond brittle
- Classic Caesar starter \$5 ¾ Grande \$9 ¾  
Chopped bacon, made from scratch dressing, croutons, torn romaine and imported Grana Padano Parmesan
- <sup>19</sup> Savage Garden \$10 ¾  
Chopped mango, chilled Asian noodles, crisp bell peppers, fresh basil and mixed organic greens, hand tossed with a fresh ginger and sesame emulsion
- Add to Any Salad  
Grilled Tiger prawn skewer \$6  
Grilled chicken or, cajun chicken \$4 ¾

## Signature Share Plates

- <sup>19</sup> Madison Square Flatbread \$9 ½  
Freshly baked bread, fontina and cream cheeses, crisp frisee, drizzled with truffle infused olive oil. Inspired by Chef Terry's visit to New York's Mercer Kitchen restaurant
- <sup>19</sup> Caprese Flatbread \$9 ½  
Freshly baked bread, baby bocconcini, field tomatoes, extra virgin olive oil, balsamic reduction, fresh basil
- <sup>19</sup> Cabo Wabo Fish Tacos \$11 ½  
Cajun seared basa, grape tomato salsa, coconut and ginger infused rice, avocado salsa and warm tortillas
- <sup>19</sup> Chong King Emperor Wraps \$13  
Crisp leaves of iceberg lettuce, mixed vegetables, hoisin glazed chicken, crunchy noodles, peanuts, fresh cilantro
- <sup>19</sup> Grilled Vegetable Tart \$11 ½  
Grilled bell peppers, caramelized fennel and onion, sizzled mushrooms, roasted zucchini, feta cheese, fresh basil, baked in puff pastry
- <sup>19</sup> Salt 'n Pepper Prawns \$11  
Ten, crispy tempura fried tiger prawns with tempura vegetables and a tangy asian dipping sauce
- <sup>19</sup> Spicy Chili Lime Chicken \$11 ½  
Wok-fired crispy chicken, fresh garlic, sweet yet spicy Thai chili glaze, cucumber and hand grated daikon

## Bar Menu

Watch your favorite team on NHL center ice.  
Great games and great memories, at Nineteen's bar!

- Pita and Tzatziki \$8  
Made from scratch tzatziki and hummous with roasted garlic pita
- Spicy Yam Fries \$7 ½  
Sweet yam fries, tossed with a blend of Cajun spices, accompanied by a creamy Parmesan dip
- Dry Ribs \$10  
Dredged with sea salt and coarse black pepper
- <sup>19</sup> Spicy Komori Wings 1 lb \$11  
Marinated with fresh ginger, soy sauce and lime, tossed in our zesty garlic Thai sauce

## Bigger, Better Burgers

With seasoned fries, classic caesar or mixed greens  
Substitute soup or spicy yam fries for \$2 additional

- The Better Cheddar Burger \$11  
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 and vine-ripened tomato on a toasted, freshly baked artisan foccacia bun
- Build your own way...  
Peppered bacon \$1 ¼  
Sautéed mushrooms \$1
- Peppercorn Burger \$12  
Nineteen's fresh burger, dredged in coarse pepper, drizzled with blue cheese sauce, crispy fried onions, green leaf lettuce and vine-ripened field tomato  
Named "best burger", Okanagan life magazine 2009
- 'Liar's Club' Chicken Sandwich \$11  
Grilled chicken breast, peppered bacon, aged cheddar, lettuce and tomato on a foccacia bun

- Spicy Cajun Chicken Sandwich \$11  
Blackened chicken, cheddar, crispy onions, leaf lettuce and field tomato with Creole aioli on a foccacia bun

## Sandwiches

With seasoned fries, classic caesar or mixed greens  
Substitute soup or spicy yam fries for \$2 additional

- Daily Featured Sandwich \$9 ¾  
Available until 5 pm daily
- "Almost Famous" Chicken Sandwich \$11 ¾  
Grilled chicken breast, peppered bacon, made from scratch avocado salsa, and vine-ripened tomato on toasted cranberry and apple sourdough
- Fresh Fish Sandwich \$12  
Crispy red snapper, grape tomato salsa, creamy slaw, red onion and vine-ripened tomato on a foccacia bun
- Certified Angus Beef® Dip \$14  
Roasted tender, shaved whisper thin, sizzled garlic mushrooms, served open face upon a fresh artisan garlic baguette, with natural jus
- Steakhouse Steak Sandwich \$15  
Charbroiled Certified Angus Beef® six ounce filet of sirloin with crispy fried onions on thick garlic toast

## Dinner Plates

- Spicy Thai Noodle Bowl \$17  
Tender sautéed chicken, birds eye peppers, mixed vegetables, sweet basil, cashews and shanghai noodles in a spicy Thai coconut sauce. Don't forget the chopsticks!
- <sup>19</sup> Chef's Cut \$market  
Select premium cuts, hand cut in house by Andy Komori. Accompanied by chef's potatoes and nineteen's seasonally inspired fresh vegetable selection. Featured weekly, from Ribeye, to Beef Tenderloin, rack of lamb, or braised short ribs
- <sup>19</sup> Herb Encrusted Chicken Breast \$20  
Panko crusted and stuffed with fontina cheese, freshly torn basil and grape tomatoes, napped with a field mushroom demi glace, accompanied by chef's potatoes and our seasonally inspired vegetables

## Kettle of Fine Fish

<sup>19</sup> Wor Wonton	\$13 ¾
Made from scratch wontons, tiger prawns, lemongrass and fresh ginger poached in a hot and sour broth with baby bok choy, field mushrooms, snow peas and corn	
Tempura Fish 'n Chips	\$14
Tempura fried fresh red snapper, well seasoned fries, house tartar and creamy Asian slaw	
Wild and Fresh Catch	\$29
Seafood Chef Andy Komori's selections and preparation change daily! We proudly offer sustainable, ocean wise seafood selections accompanied by coconut and ginger infused rice and seasonally inspired vegetables	
Alaskan King Crab Dinner	\$36
One pound of merus cut, Alaskan King Crab, and all the classic accompaniments, with coconut and ginger infused rice and seasonally inspired vegetables	

## 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. This effort translates into the most tender, juicy and flavorful steak available!

Accompanied by sautéed garlic button mushrooms and chef's potatoes, substitute seasonally inspired vegetables for mushrooms for \$2 additional

Center cut Sirloin	
Certified Angus Beef®	\$21
Six ounce cut, finished with garlic butter	
Center cut Sirloin and Tiger Prawns	
Certified Angus Beef®	\$26
Six ounce cut, with a poached and grilled Jumbo tiger prawn skewer	
Sirloin Steak and Alaskan King Crab	
Certified Angus Beef®	\$34
Six ounce cut, ½ pound of Alaskan king crab	
New York Strip	
Certified Angus Beef®	\$28
Nine ounce, hand cut, garlic butter finish	
Blackened New York Strip	
Certified Angus Beef®	\$29
Nine ounce, cast iron pan seared with our own Cajun rub, garlic butter finish	
New York with Gorgonzola and Peppercorn sauce	
Certified Angus Beef®	\$32
Finished with melting gorgonzola butter and napped with our brandy peppercorn gravy	

## Main Events

Gorgonzola Butter	\$2
Grilled garlic toast	\$2 ½
Brandy peppercorn gravy	\$2 ½
Seasonally inspired vegetables	\$4
Grilled jumbo tiger prawn skewer	\$6
Half pound of poached Alaskan king crab	\$14

## Desserts

<sup>19</sup> Sensual Chocolate...	
Velvety chocolate mousse, whipped cream, Italian biscotti and a shot of espresso	
	\$8
<sup>19</sup> Okanagan Apple Turnover	
Baked puff pastry, vanilla ice cream, almond crumble, warm caramel drizzle	
	\$8 ½
Nineteen's Special Coffee	
Baileys, Banana Liqueur, Kahlua	
	\$7
The Caramilk Secret	
Butter Ripple Schnapps, Baileys	
	\$7
Classic B-52	
Baileys, Grand Marnier, Kahlua	
	\$7
Polar Bear	
Hot chocolate, Baileys, Peppermint Schnapps	
	\$7
Irish Coffee	
Irish whiskey and Irish Mist	
	\$7
Cappuccino Vivace	
Baileys, frangelico and a perfect cappuccino	
	\$8
Beautiful	
Courvoisier vs and Grand Marnier	
	\$8

## Afters

Cappuccino, Café Latte, Espresso	from \$3
Grand Marnier	\$9
Courvoisier vs Cognac	\$9
Remy Martin vsop Cognac	\$13
Hennessy xo Cognac	\$19
Prospect Winery Vidal Ice Wine	
two ounce pour	\$12
Port: two ounce pour	
Grahams Late bottled vintage	\$10
Taylor Fladgate 10 yr tawny	\$12
Penfolds Grandfather port	\$18
Super Premium Tequila's, Reposado:	
Cabo Wabo, Patron, Don Julio	from \$11
Scotch Single malt	
glenfiddich, Balvenie, Macallan 12yr, Lagavulin 16yr	from \$8

## Nineteen is...

Executive Chef **Terry Owens** rsc

Sous Chef **Adrian Nymeyer** rsc

Sous Chef **Davin Bennett**

Sushi, Seafood and Butchery **Andy Komori**

Managing Partner **Ian Young**

Service Leaders **Dalyce Campbell, Ryan Widdup, Ashley Pooley** and **Johanna Wilson**

Restaurant Operator **Neil Martens**

## Feedback?

We would love to hear from you!

Email me at [neilm@twoeaglesgolf.com](mailto:neilm@twoeaglesgolf.com)