

START & SALAD

CHEFS CREATIVE SOUP \$14

ask your server for today's offering
with chunk of herb bread

WHIPPED FETA & HUMMUS \$18

bc cows milk feta, hummus, olive oil, garlic,
chimichurri, beets, olives, herb bread

BAKED GARLIC PRAWNS \$19

tiger prawns, garlic herb butter,
baked with cheese, herb bread

PESTO CHICKEN FLATBREAD \$19

basil pesto, grilled chicken, onion, tomato,
mozza cheese, balsamic, fresh arugula

STUFFED MUSHROOM CAPS \$17

mushroom caps, cream cheese, bacon, herbs,
garlic, baked with cheese, green onion

WESTCOAST CRAB CAKE \$22

real crab meat, pan seared, mango salsa,
fresh arugula, chipotle aioli

ROCKET BEET SALAD \$28

greens, baked crispy chicken, beets, feta,
toamto, cucumber, creamy citrus dressing

CHIMICHURRI SALAD \$22

greens, guacamole, feta, cucumber, red onion,
chimichurri, tomato, olives, herb vinaigrette
ADD: CHICKEN \$6, PRAWN \$9 or 6OZ STEAK \$20

ISAGANI = "BOUNTIFUL HARVEST"
FARM-2-TABLE, USING BC LOCAL WHEN POSSIBLE

PASTA & MAIN

CREAMY ALFREDO PAPPARDELLE \$22

roasted garlic cream, parmesan, tomato, green
onion ADD CHICKEN \$6 PRAWN \$9 or 6OZ STEAK \$20

BEEF & MUSHROOM GNOCCHI \$30

shredded beef brisket, mushrooms, parmesan,
roasted garlic, onion, rosemary demi cream

BAKED CHICKEN CANNELLONI \$28

shredded chicken, cream cheese, roast garlic
cream, sundried tomato, parmesan, mozza

ROASTED ITALIAN CHICKEN \$38

prosciutto & sage wrapped, sundried tomato
compound butter, gnocchi, local vegetables

ARCTIC CHAR \$38

smoked paprika, chili & lemon mayo crusted,
warm orzo salad, local vegetables

BEEF & REEF \$45

6oz angus sirloin, chimichurri prawns,
red wine demi, potato rosti, local vegetables

CLASSIC POT ROAST \$45

braised beef chuck roast, red wine demi,
potato rosti, local vegetables

CASUAL

CAJUN CLUB SANDWICH \$24

cajun chicken, bacon, smashed avocado,
tomato, lettuce, cheddar, chipotle aioli

BRISKET DUNK SANDWICH \$25

sliced brisket, gruyere cheese, mushrooms,
onions, horseradish mayo, french onion au jus

ISAGANI BURGER \$27

smash beef patty, mozza, pickle, lettuce,
tomato, caramelized onion, thousand island

BAKED CHICKEN TENDERS \$22

four pieces of breaded & baked chicken
tenders, housemade honey mustard or ranch dip

MEDITERRANEAN FALAFEL BOWL \$27

housemade falafel, hummus, whipped feta,
tahini sauce, tomato, cucuumber, roasted
vegetables, organic greens, tabbouleh

DESSERT

STICKY TOFFEE PUDDING \$14

caramel cake, served warm, caramel drizzle,
vanilla bean ice cream, whipped cream

NEW YORK CHEESECAKE \$14

housemade classic cheesecake, berry compote,
whipped cream

CHOCOLATE CAKE \$14

flourless chocolate cake, vanilla bean ice
cream, whipped cream

