

THE MAPLE LEAF

SEAFOOD & CHOP HOUSE
EST. 2000

Fall Feast \$39

Course One

Winter Greens

maple ginger vinaigrette, beets, fennel,
candied walnuts, grana padano

or

Maple Butternut Soup *gf, v+*

spiced parsley oil

For the table - Add on + \$10

Fior Loaf *v*

rosemary pan bread, garlic butter,
fior di latte mozzarella

Course Two

Bison Bolognese

rigatoni, 12 hour ragù, pancetta, grana padano, basil

or

Maple Salmon *gf*

maple dijon glaze, mashed potato,
seasonal vegetables, beurre blanc

or

Harvest Gnocchi *v*

sundried tomato pesto, honey ricotta cream,
butternut squash, pistachio crunch

or

Beef Striploin *Upgrade \$15*

12oz prime striploin, mashed potato,
market vegetables, red wine demi

Course Three

Maple Walnut Cheesecake

maple cheesecake, apple compote,
candied walnuts, toffee sauce

or

Lemon Sorbet *gf, df*

seasonal fruit, mint

gf gluten free *df* dairy free *v* vegetarian *v+* vegan



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30-50% OFF Wines



Whites & Rosé

Haywire, Gamay Rosé

Okanagan Valley BC, 2020

dry in style, lively with raspberry, cherry & cranberry

~~68~~ 31.5

Hester Creek, Pinot Blanc

Okanagan Valley BC, 2022

crisp notes of green apple, pear,
melon with a honeyed texture & stoney minerality

~~66~~ 34

Tinhorn Creek, Chardonnay

Okanagan Valley BC, 2019

tropical fruits, citrus & vanilla spice flavours with a buttery finish

~~70~~ 40

Red

Matthew Fritz, Pinot Noir

Carneros Napa Valley CA, 2022

an elegant expression with intense wild berry flavours
& a touch of spice

~~68~~ 40

Liquidity, Dividend Meritage

Okanagan BC, 2020

ripe cherry & raspberry, with a palate of red currant,
cranberry & a hint of spice

~~77~~ 45

Stags' Leap, Cabernet Sauvignon

Napa Valley CA, 2021

rich aromas of black cherry & cassis with flavors of ripe blackberry,
dark chocolate & a smooth finish

~~150~~ 80

