

SALADS

CAESAR SALAD

Heart of romaine, herbed croutons, shaved fresh parmesan, and double-smoked bacon with a creamy lemon-caper dressing Make it entree size with cajun chicken

7.⁰⁰

14.⁰⁰

MIXED GREENS

Seasonal greens, toasted walnuts, Okanagan apples and feta cheese with a balsamic vinaigrette

8.⁰⁰

BEET SALAD

Trio of beets, baby spinach, maple candied pecans, and warm goat cheese croquettes with a balsamic reduction

11.⁰⁰

WOLFIE'S GREEK SALAD

Red Pepper, tomato, onion, and cucumber tossed with quinoa, feskew, house greek dressing, topped with feta cheese and grilled chicken

16.⁰⁰

ADD CHICKEN

6.⁰⁰

ADD PRAWNS

5.²⁵

STARTERS

SOCIAL'S FAMOUS BRUSCHETTA

Fresh herbed focaccia, three cheese spread, pumpkin seed pesto, sundried tomato coulis, & balsamic glaze

12.⁰⁰

DUCK POUTINE

Confit duck leg, Truffled Demi glace, Kingsey's Cheese Curds, parmesan served on house chipped crispy fries with seasalt

14.⁵⁰

WHIPPED OK GOAT CHEESE

Happy Day's Farm Chevre, infused oils, balsamic reduction, parmesan crostinis

10.⁰⁰

CHICKEN MASALA FLATBREAD

Spice Grilled chicken, Okanagan peach chutney, mozzarella, red peppers, curry aioli & cilantro

12.⁰⁰

BEEF TENDERLOIN CARPACCIO

Seared filleted beef tenderloin, shaved asiago, capers, crostini, & apple-tarragon aioli

13.⁵⁰

CHORIZO AND BRIE FLATBREAD

Wine cured chorizo sausage, roasted apples, caramelized onions, brie cheese, fresh basil

14.⁰⁰

BAJA CHICKEN SPRINGROLLS

Spiced grilled chicken, tortilla soup risotto, cream cheese, corn and salsa fresca with chipotle aioli and sweet chili dip

11.⁵⁰

BACON WRAPPED PRAWNS

Pan roasted B.C. prawns wrapped in house sliced bacon with white wine butter, cocktail sauce and grilled foccacia

14.⁰⁰

HONEY GARLIC GLAZED DRY RIBS

Baby back ribs, miso & soy marinated vegetable medley

13.⁰⁰

TANDOORI CALAMARI

Tandoori marinade, fried golden and crispy with red pepper brunoise, yam frites, cucumber yogurt dip.

13.⁰⁰

HOISIN STEAK BITES

Pan seared AAA Butcher Block striploin tossed in a house made Hoisin sauce with sesame seeds

13.⁵⁰

ANGUS BEEF SLIDERS

Houseground Angus steak, aged cheddar, homemade mustard and ketchup, iceberg lettuce with house potato chips

13.⁰⁰

STEAKS

All cuts aged and butchered in house, served with seasonal vegetables, loaded baked potato, and onion ring

SIGNATURE CREOLE FLATIRON Papaya marinated blackened flatiron served with chimmi churri sauce	24. ⁰⁰
10 OZ N.Y. STRIPLOIN Okanagan red wine and veal demi glace	30. ⁰⁰
SURF & TURF 8 oz. N.Y. striploin topped with sauteed tiger prawns & truffle butter	32. ⁰⁰
PRIME RIB 10 oz. slow roasted prime AAA primerib, house au jus, duck confit yorkshire pudding	30. ⁰⁰

FARM

Served with duck fat roasted baby potatoes and seasonal vegetables

OKANAGAN CHICKEN Oven roasted chicken breast, Okanagan goat cheese & stone dijon cream sauce	23. ⁰⁰
SOCIAL'S BABY BACK RIBS Fullrack of fall off the bone baby back ribs, topped with house made peach bourbon bbq sauce	24. ⁰⁰
STUFFED PEPPER *vegan Quinoa stuffed, Daiya Cheese, caramelized vegetables and chimmi churri	16. ⁰⁰

SEAFOOD

Seafood served with wild and basmati rice blend, seasonal vegetables, fresh lemon, leek tempura

WILD SALMON Okanagan wine poached wild BC salmon with artichoke and spinach buerre blanc	25. ⁰⁰
MARLIN Proscuitto wrapped with Okanagan peach chutney, white wine buerre blanc	25. ⁰⁰
AHI TUNA Peppercorn crusted, papaya salsa, balsamic glaze	28. ⁰⁰

PASTA & BOWLS

FETTUCCHINE CARBONARA Crispy Italian bacon, roast garlic, and rosemary with herb broth & cream	14. ⁵⁰
ADD CAJUN CHICKEN	6. ⁰⁰
SUBSTITUTE GLUTEN FREE PASTA	2. ⁵⁰
CRAB GNOCCHI BC Dungeness crab, prawns and handmade gnocchi tossed with pesto, lemon, white wine, italian bacon and roma Tomato	23. ⁷⁵
JAMBALAYA RICE BOWL Chicken, chorizo, and prawns sautéed in a sambucca and cajun tomato sauce with basil & red peppers	17. ⁰⁰
YELLOW CURRY RICE BOWL Grilled Chicken with coconut yellow curry, peppers, seasonal veg and topped with peach chutney	15. ⁵⁰

SANDWICHES

Served with house cut fries Substitute caesar salad, mixed greens or yam fries for 2 or poutine for 4

HOUSE BURGER House ground AAA patty, bacon, smoked gouda cheese, blackberry relish	15. ⁰⁰	THE MUSHROOM BURGER House ground AAA patty, with fried mushrooms, bacon, aged cheddar and garlic butter	16. ⁰⁰
SOUTHERN FRIED CHICKEN SANDWICH Marinated in hot sauce and fried crispy, with lettuce, tomato, mayo on a brioche bun	14. ⁰⁰	STEAK SANDWICH 8oz flatiron steak sandwich topped with onion ring, red wine demi glace	19. ⁵⁰