

STARTS & SALADS

CHEFS CREATIVE SOUP \$12

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

WHIPPED FETA DIP \$16

bc cows milk feta, olive oil, garlic,
chimichurri, roasted pecan, dried bread

BAKED GARLIC PRAWNS \$18

tiger prawns, garlic herb butter,
baked with cheese, side warm baguette

PESTO CHICKEN FLATBREAD \$17

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

STUFFED MUSHROOM CAPS \$16

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

MUSSELS FRA DIAVOLO \$27

pei steamed mussels, white wine, tomato, red
pepper, olive oil, with herb foccacia

ISAGANI MARKET SALAD \$20

greens, boiled egg, chick peas, corn, tomato,
cucumber, feta, creamy citrus dressing

CHIMICHURRI SALAD \$20

greens, smashed avocado, feta, cucumber,
tomato, red onion, herb vinaigrette
ADD: CHICKEN \$6, PRAWN \$8 or 6OZ STEAK \$14

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

PASTAS & MAINS

CREAMY ALFREDO PAPPARDELLE \$20

roasted garlic cream, parmesan, tomato, green
onion ADD CHICKEN \$6 PRAWN \$8 or 6OZ STEAK \$14

BEEF & MUSHROOM GNOCCHI \$27

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

ROASTED ITALIAN CHICKEN \$34

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

HERB PORK TENDERLOIN \$29

bc pork tenderloin, rosemary demi cream,
potato rosti, white bean cassoulet

ARCTIC CHAR \$36

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

BEEF & REEF \$40

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

CLASSIC POT ROAST \$35

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

CASUAL PLATES

CAJUN CLUB SANDWICH \$22

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

BRISKET DUNK SANDWICH \$23

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

ISAGANI BURGER \$24

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

BAKED CHICKEN TENDERS \$20

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

MEDITERRANEAN FALAFEL BOWL \$25

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

DESSERTS

STICKY TOFFEE PUDDING \$12

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

NEW YORK CHEESECAKE \$12

housemade classic cheesecake, berry compote,
whipped cream

CHOCOLATE THUNDER CAKE \$12

house made flourless chocolate cake, pecans,
vanilla bean ice cream, whipped cream

