

**FRENCH ONION SOUP • 11.5**

caramelized onion broth, garlic croutons & bubbly gruyère

**SALTLIK WEDGE SALAD • 14.5**

iceberg lettuce, amarosa tomatoes, crispy bacon, blue cheese, creamy dill dressing, everything spiced onion ring

**WAGYU CARPACCIO • 18**

oven dried tomatoes, grana padano, grainy mustard aioli, pickled shallots, arugula, grilled bread

**WOK-FIRED CALAMARI • 17.5**

sea salt, pepper & poblanos, charred serranos

 **COCONUT CRUSTED PRAWNS • 16**

with house-made curry aioli

**KOBE FAT FRIES • 10.5**

crispy garlic & rosemary

**ALMOST FAMOUS DRY RIBS • 15**

crispy dry ribs, tamarind honey glaze

**BAKED CHEESE TOAST • 11.5**

five types of cheeses baked until bubbly on thick cut texas toast

**OLD SCHOOL WINGS • 16**

full pound of crispy, lightly battered wings, served with creamy blue cheese & Valentina hot sauce

**LOBSTER ROLL • 6 EA**


grainy mustard aioli, butter toasted roll, poached lobster and prawns

**CRISPY LOBSTER & CRAB CAKES • 18.5**

atlantic lobster & crab, dill tartare sauce, pea shoots

**THE SALTLIK SALAD • 20.50**

grilled chicken breast, fresh cut greens, crunchy bacon, olives, feta & premium groceries

 sub rare ahi tuna • 2.75

**CAESAR W/CHICKEN • 19.5**

romaine, shaved grana padano, house croutons

**CHIMICHURRI SIRLOIN STEAK SALAD • 24.5**

iceberg lettuce, amarosa tomatoes, blue cheese, creamy dill dressing

**HOUSE SALAD W/SALMON • 19.75**

mixed greens, charred corn, honey roasted sunflower seeds, white cheddar

**KEY LIME PIE • 11**

toasted coconut, whipped cream

**HANDMADE APPLE PIE • 10**

baked to order, almond crumble, caramel sauce & vanilla bean ice cream

**STICKY TOFFEE PUDDING • 10**

vanilla bean ice cream & toffee sauce

**MOLTEN CHOCOLATE CAKE • 10**

served w/ a berry compote

*served w/ suggested accompaniment unless otherwise specified*

**OPEN FACED STEAK SANDWICH • 26**

w/ thick cut garlic toast, sauteed onions, roasted mushrooms

**CERTIFIED ANGUS BEEF® HAND-PRESSED BURGER • 19**

3 year aged cheddar, smoked bacon, loaded w/ all the fixings  
*make it protein-style - forget the bun, wrapped in lettuce*

**SPICY GRILLED CHICKEN SANDWICH • 18**

crushed avocado, spicy aioli, jack cheese, pickled red onion & fries

**PASTA MICHELANGELO • 24**

garlic chicken, sun-dried tomatoes, fresh peas & parmesan

**CHICKEN FETTUCCINE ALFREDO • 24**

garlic, cream, nutmeg, arugula, shaved grana padano

**PRAWN FETTUCCINE ALFREDO • 26**

**HUNTER CHICKEN • 30**

fried baby Yukon potatoes, red wine & mushroom jus, asparagus

**GRILLED SALMON • 33.5**

lobster ravioli, asparagus, oven dried tomatoes, truffle beurre blanc

 **BLACKENED AHI TUNA • 32**

basil pesto, olives & roasted bell peppers, garlic baked russet potato

steaks

Certified Angus Beef® PRIME Steak is graded the top 2% of all steaks in North America. We have selected Certified Angus Beef® PRIME for all of our sirloin cuts.

*served w/ fries unless otherwise specified*

**SALTLIK STEAK FRITES 7oz • 32**

red wine glazed hanger steak, crispy fries, mustard aioli, arugula salad

**CERTIFIED ANGUS BEEF® PRIME SIRLOIN 7oz / 10oz • 31 / 36**

 add prawn skewer • 11

**NEW YORK STRIPLOIN 11oz • 45**

add blue cheese butter • 3

**FILET MIGNON 7oz / 10oz • 44 / 50**

w/ classic béarnaise sauce

**BUTCHER BLOCK • MKP**

Saltlik's Feature Cut

extras

ROASTED POTATOES • 7

CREAMED CORN WITH BACON • 9

ROASTED MUSHROOMS • 10

 PRAWN SKEWER • 11

RED WINE SAUCE • 3.5

LOBSTER MASHED POTATOES • 18



**ocean wise.**

Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

18% gratuity added to parties of 8 or more.



saltlik  
A RARE STEAKHOUSE

## steaks

Certified Angus Beef® PRIME Steak is graded the top 2% of all steaks in North America. We have selected Certified Angus Beef® PRIME for all of our sirloin cuts.

*all of our steaks are served w/ a loaded baked potato for other accompaniments, see extras*

**BLUE RARE** | cool center, deep red throughout  
**RARE** | deep red throughout  
**MED-RARE** | pink edge, deep red center  
**MEDIUM** | light red throughout

**MED-WELL** | light red center line  
**WELL** | fully cooked  
**CHICAGO STYLE** | charred outside, best cooked medium rare inside

### CERTIFIED ANGUS BEEF® PRIME SIRLOIN 7oz / 10oz • 31 / 36

add prawn skewer • 11

### HANGER STEAK 7oz • 32

Red wine marinated hanger steak

### SL BBQ PRIME SIRLOIN 7oz • 33

w/ house made BBQ sauce

### FILET MIGNON 7oz / 10oz • 44 / 50

w/ classic béarnaise sauce

### NEW YORK STRIPLIN 11oz • 45

add blue cheese butter • 3

### BISON TENDERLOIN 7oz • 50

w/ blueberry butter

### IN HOUSE CUT AAA CANADIAN RIBEYE 18oz • 54

add a signature Saltlik sauce • 3

### BUTCHER BLOCK • MKP

Saltlik's Feature Cut

## extras

TRUFFLE MUSHROOM MAC & CHEESE • 15

MAPLE MUSTARD BRUSSELS SPROUTS • 10.5

ROASTED MUSHROOMS • 10

ASPARAGUS W/ TRUFFLE HOLLANDAISE • 9.5

LOBSTER MASHED POTATOES • 18

CREAMED CORN WITH BACON • 9

RED WINE SAUCE • 3.5

SAUTEED GNOCCHI • 9.5

PRAWN SKEWER • 11

BAKED CHEESE TOAST • 11.5

FRIES • 8

SCALLOP POTATOES • 14

ROASTED POTATOES • 7



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice. 18% gratuity added to parties of 8 or more.

## starters

### BAKED CHEESE TOAST • 11.5

five types of cheeses baked until bubbly on thick cut texas toast

### WAGYU CARPACCIO • 18

oven dried tomatoes, grana padano, grainy mustard aioli, pickled shallots, arugula, grilled bread

### WOK-FIRED CALAMARI • 17.5

sea salt, pepper & poblanos, charred serranos

### AHI TUNA TARTARE • 17.5

ginger, avocado, secret sauce & made to order tortilla chips

### COCONUT CRUSTED PRAWNS • 16

with house-made curry aioli

### KOBE FAT FRIES • 10.5

crispy garlic & rosemary

### ALMOST FAMOUS DRY RIBS • 15

crispy dry ribs, tamarind honey glaze

### OLD SCHOOL WINGS • 16

full pound of crispy, lightly battered wings, served with creamy blue cheese & Valentina hot sauce

### LOBSTER ROLL • 6 EA

grainy mustard aioli, butter toasted roll, poached lobster and prawns

### CRISPY LOBSTER & CRAB CAKES • 18.5

atlantic lobster & crab, dill tartare sauce, pea shoots

### FRENCH ONION SOUP • 11.5

caramelized onion broth, garlic croutons & bubbly gruyère

### HOUSE SALAD • 13.5

mixed greens, charred corn, honey roasted sunflower seeds, white cheddar w/ grilled chicken breast • 19.5

### CAESAR • 13.5

romaine, shaved grana padano, house croutons w/ grilled chicken breast • 19.5

### SALTNIK WEDGE SALAD • 14.5

iceberg lettuce, amarosa tomatoes, crispy bacon, blue cheese, creamy dill dressing, everything spiced onion ring

### THE SALTNIK SALAD • 14.5

fresh cut greens, crunchy bacon, olives, feta & premium groceries w/ grilled chicken breast • 20.5  
w/ rare seared ahi tuna • 22.5

### CHIMICHURRI SIRLOIN STEAK SALAD • 24.5

iceberg lettuce, amarosa tomatoes, blue cheese, creamy dill dressing

## soups & salads

### CERTIFIED ANGUS BEEF® HAND-PRESSED BURGER • 19

3 year aged cheddar, smoked bacon, loaded with all the fixings  
*make it protein-style - forget the bun, wrapped in lettuce*

### SMOKY GRILLED BBQ RIBS • 32.5

house-made SL BBQ sauce, creamy coleslaw & fries

### HUNTER CHICKEN • 30

fried baby Yukon potatoes, red wine & mushroom jus, asparaguss

### BLACKENED AHI TUNA • 32

basil pesto, olives & roasted bell peppers, garlic basted russet potato

### SCALLOPS & GNOCCHI • 35

potato gnocchi, sautéed mushrooms, roasted carrots, caramelized shallots, truffle vinaigrette

### GRILLED SALMON • 33.5

lobster ravioli, asparagus, oven dried tomatoes, truffle beurre blanc

### MICHELANGELO • 24

garlic chicken, sun-dried tomatoes, fresh peas & parmesan

### CHICKEN FETTUCCINE ALFREDO • 24

garlic, cream, nutmeg, arugula, shaved grana padano

### PRAWN FETTUCCINE ALFREDO • 26

garlic, cream, nutmeg, arugula, shaved grana padano

### KEY LIME PIE • 11

toasted coconut, whipped cream

### HANDMADE APPLE PIE • 10

baked to order, almond crumble, caramel sauce & vanilla bean ice cream

### STICKY TOFFEE PUDDING • 10

vanilla bean ice cream & toffee sauce

### MOLTEN CHOCOLATE CAKE • 11

vanilla bean ice cream & berry compote

## meat

## fish

## pasta

## desserts

# Whites

6 oz glass

## bubbles

9.75

Il Faggeto Prosecco | Italy 44

Sergio Prosecco | Italy 59

Sumac Ridge Estate Steller's Jay Brut | Okanagan, British Columbia 59

Tattinger Brut | Champagne, France 120

Canard Duchene Leoni | Champagne, France 98

Dom Perignon Brut by Moët & Chandon | Champagne, France 370

6 oz glass 9 oz glass

## whites

8.75

13

Gabbiano, Pinot Grigio | Veneto, Italy 33

14.75

21.50

Kendall Jackson Chardonnay | California, USA 59

10

15

Jacob's Creek Moscato | Australia 44

12

18

Villa Maria Sauvignon Blanc | Marlborough Bay, New Zealand 48

13

19.50

Quails Gate Chenin Blanc | Okanagan Valley, Canada 52

Tinhorn Creek Gewurtzraminer | Okanagan Valley, Canada 45

Burrowing Owl Pinot Gris | Okanagan Valley, Canada 63

St Supery Dollarhide Sauvignon Blanc | Napa Valley, USA 89

Blasted Church Pinot Gris | Okanagan Valley, Canada 61

Wente Riva Ranch Chardonnay | Monterey, USA 50

Michelle Satta Costa di Giulia Vermentino | Tuscany, Italy 65

Summerhill Riesling | Okanagan Valley, Canada 41

Joseph Drouhin Chablis | Burgundy, France 68

Guy Saget Sancerre | Loire Valley, France 68

La Crema Chardonnay | Sonoma, USA 60

Burrowing Owl Chardonnay | Okanagan Valley, Canada 68

St Supery Virtu | Napa Valley, USA 65

6 oz glass 9 oz glass

## rose

13

19.50

Mission Hill Rose | Okanagan Valley, Canada 42

12

18

Roseline Rose | Provence, France 48

13

19

Charles & Charles Rose | Columbia Valley, USA 52

St Supery Rose | Napa Valley, USA 55

Gerard Bertrand Cote des Roses Rose | Languedoc, France (1500ml) 82



Freshness is of ultimate importance to the full enjoyment of wine. Barrel Fresh Wine On Tap keeps wine perfectly intact until the very moment the glass is poured, which means your wine is served at its optimal freshness and perfection...just as the wine maker intended.

6 oz glass 9 oz glass ½ litre

8.25

11.50

22.50

Whatchamacallit Chardonnay | California, U.S.A.

8.25

11.50

22.50

Whatchamacallit Red Blend | California, U.S.A.

Guest Tap | Ask Server

# Store

6 oz glass 9 oz glass

## reds

14.50	21	Mission Hill FV Pinot Noir   Okanagan Valley, Canada	48	St Supery Cabernet Sauvignon   Napa Valley, USA	93
14.50	21	Luigi Bosca Malbec   Mendoza Argentina	46	Bodega Lan Reserva Tempranillo   Rioja, Spain	53
14.75	21.5	Villa Antinori Sangiovese Cabernet   Tuscany, Italy	50	Tolaini AL Passo Sangiovese Merlot   Tuscany, Italy	55
13	19.5	Bodega Lan Crianza Tempranillo   Rioja, Spain	44	Tolaini Valdisanti Sangiovese Cabernet   Tuscany, Italy	79
14.75	21.5	Hess Cabernet Sauvignon   California, USA	50	Noble Ridge Pinot Noir   Okanagan Valley, Canada	79
		Arceno Chianti Classico Reserva   Tuscany, Italy	63	Duckhorn Decoy Merlot   Napa Valley, USA	69
		Sandhill Cabernet Merlot   Okanagan Valley, Canada	48	Chateau Angludet   Margaux Bordeaux, France	92
		Kendall Jackson Grand Reserve Cabernet Sauvignon   Sonoma, USA	76	Robert Mondavi Oakville Cabernet Sauvignon   Napa Valley, USA	115
		Burrowing Owl Merlot   Okanagan Valley, Canada	74	K Vintners The Deal Syrah   Columbia Valley, USA	115
		Domaine Senechaux Chateaneuf du Pape   Rhone Valley, France	100	Domaine L'Ostal Cazes Grand Vin   Minervois, France	60
		Michelle Satta Syrah   Tuscany, Italy	73	Copain Tous Ensemble Pinot Noir   Mendocino, USA	68
		Laughing Stock Portfolio   Okanagan Valley, Canada	102	Belle Glos Dairyman Pinot Noir   Russian River Valley, USA	140
		Laughing Stock Blind Trust   Okanagan Valley, Canada	85	Viberti La Gemella Barbera D'Alba   Peidmont, Italy	55
		Earthquake Zinfandel   Lodi California, USA	68	Freemark Abbey Cabernet Sauvignon   Napa Valley, USA	95

## reserve list

Bouchard Meursault   Burgundy, France	135
Cakebread Chardonnay   Napa Valley, USA	115
Mission Hill Oculus   Okanagan Valley, Canada	255
Castelgiocondo Brunello di Montalcino   Tuscany, Italy	110
Shafer Merlot   Napa Valley, USA	175
Speri Amarone   Valpolicella, Italy	155
The Prisoner Zinfandel Blend   California, USA	122
Jospeh Phelps Cabernet Sauvignon   Napa Valley, USA	215
Tolaini, Picconero   Tuscany, Italy	175
Antinori Tignanello   Tuscany, Italy	240
Cakebread Cabernet Sauvignon   Napa Valley, USA	199
Chateau Palmer 2008   Margaux Bordeaux, France	575
Viberti Buon Padre Barolo   Peidmont, Italy	120
St Helena Sympa Cabernet Sauvignon   Napa Valley, USA	240
St Helena Cabernet Sauvignon   Napa Valley, USA	195
Stonestreet Cabernet Sauvignon   Napa Valley, USA	105

## BEER ON TAP

Alexander Keith's IPA 14 oz	8
Parallel 49 Craft Lager 14 oz	8
Stella Artois 40 cl	9.75
Village Wit 14 oz	8
Wildrose Wraspberry Ale 14 oz	8.5
Grizzly Paw Honey Wheat Ale 14 oz	8.5
Big Rock Rock Creek Cider 14 oz	8.5
Zero Issue Mango & Passionfruit Sour 14 oz	8.5
Red Truck Amber Ale 14 oz	8
Last Best IPA 14 oz	8
Grizzly Paw Stout 14 oz	8.5

*Ask your server about our rotating taps*

## BEER IN THE BOTTLE

Bud Light 341 ml	7.5
Budweiser 341 ml	7.5
Corona 330 ml	7.75
Heineken 330 ml	7.75
Steam Whistle 341 ml	8
Phillips Blue Buck 341 ml	8
Guinness Stout 440 ml	9.5
Lonetree Cider 473 ml	10.25

## SALT LIK COCKTAILS

### Vesper | 13.75

Beefeater gin, Absolut vodka,  
Lillet Blanc 2.75 oz

### Beeswax Old Fashioned | 13.5

Old Fashioned mellowed in  
a beeswax vessel 2 oz

### Cucumber Mule | 10.5

Fresh cucumber, Smirnoff vodka, lime,  
ginger beer 2 oz

### Stampede Sour | 13.5

Canadian Club Chairman's Select rye,  
amaretto, fresh lemon, egg whites 2 oz

### Saltlik Margarita | 10

Jalapeño infused El Jimador Tequila,  
fresh lime, egg whites 1 oz

### Tequila Negroni | 10.75

El Tequileno Reposado, Campari, Cinzano 2 oz

### Gimlet | 12.25

The Botanist gin, fresh cucumber,  
basil 2 oz

### Tumbleweed Caesar | 10.5

Smirnoff vodka, spicy Clamato,  
fresh horseradish 1 oz

### Cosmopolitan | 11.5

Absolut lime, Triple Sec, real cranberry  
juice, lime juice 2 oz

### Gin Lemondrop | 10.5

Beefeater gin, dry vermouth, lemon juice,  
cane syrup, egg whites 2 oz

**BACK BAR | VODKA**

	1 oz	2 oz
Smirnoff Vodka	7.5	11
Tito's Handmake Vodka	8	12
Belvedere Vodka	9	13.5
Grey Goose Vodka	9	13.5

**BACK BAR | RUM**

	1 oz	2 oz
Appleton's White Rum	7.5	11
Bacardi Dark Rum	8	12
Appleton's Amber Rum	8	12
Captain Morgan Spiced Rum	8	12

**BACK BAR | GIN**

	1 oz	2 oz
Beefeater Gin	7.5	11
The Botanist Gin	9	13.5
Eau Claire Parlour Gin	9	13.5
Hendrick's Gin	9	13.5

**BACK BAR | SCOTCH**

	1 oz	2 oz
Johnnie Walker Red Scotch	9	13.5
Glenlivet 12 yr old Scotch	9	13.5
Macallan 15 yr Double Cask	25	n/a
Johnnie Walker Blue Scotch	32	n/a

**BACK BAR | WHISKEY**

	1 oz	2 oz
Canadian Club Rye Whiskey	7.5	11
Crown Royal Rye Whiskey	8	12
Maker's Mark Bourbon Whiskey	9	13.5
Blanton's Bourbon Whiskey	16	24

**BACK BAR | TEQUILA**

	1 oz	2 oz
El Jimador Tequila	8	12
El Tequileno Platino Tequila	10	15
El Tequileno Reposado Tequila	12	18

*\*Please ask your server about our other outstanding selections from our bar.*