

APPETIZERS

Our taste tempting starters

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| Calamari | \$11 |
| Panko breaded squid rings with bo's secret Asian sauce | |
| Artichoke & Spinach Dip | \$11 |
| Served piping hot with golden cheese topping, nacho chips and pitas | |
| Wings | \$12 |
| Choose from BBQ, Hot, Honey Garlic or Lemon Pepper sauces | |
| Tomato Coconut Mussels | \$12 |
| Sautéed with leeks and garlic in our Tomato Lemon Lime Coconut Cream sauce | |
| Grand Marnier Orange Shrimp | \$12 |
| Six shrimp flambéed with shallots, garlic, ginger and Grand Marnier. Served on a bed of mixed greens, mandarin oranges and fennel slaw | |
| Soy Braised Short Rib | \$11 |
| An Asian influenced beef short rib accompanied with caramelized parsnip puree and crispy leeks | |
| Salmon Bites | \$11 |
| Soy marinated salmon served with our signature red onion marmalade | |
| Scallop and Trout Mushroom Bake | \$11 |
| Whole mushrooms stuffed with a savory blend of scallops and Lake Diefenbaker trout mousse | |

SOUPS

Freshly made from scratch

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| Chef's Soup of the Day Every day a new culinary creation | \$4 |
| Classic French Onion Soup A blend of onions, croutons and mozzarella cheese | \$6 |

SALADS

Fresh and crisp, all full order salads come with a slice of botaniCa's garlic toast.

Add chicken breast to your salad for \$4.

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| Classic Caesar Salad | \$9 |
| Crisp romaine in Caesar dressing | |
| | Starter |
| | \$4 |
| Horiatiki Salad | \$10 |
| bo's twist on the Greek salad. Tomatoes, cucumber, shaved red onion, sweet peppers, Kalamata olives, feta cheese and capers in a balsamic reduction | |
| | Starter |
| | \$5 |
| Apple & Goat Cheese Salad | \$10 |
| Mixed greens with dried cranberries, julienne peppers, candied pecans, diced apple and goat cheese tossed with sweet onion vinaigrette | |
| | Starter |
| | \$5 |
| Cashew Salad | \$11 |
| Crisp romaine with Mandarin segments and roasted cashews in a creamy orange poppy seed dressing | |

DINNER ENTREES

We are proud to feature local food products and local producers in our menu.

Your server would be pleased to recommend a great wine to compliment your meal.

botaniCa's BBQ Pork Ribs \$19

Tender pork ribs with your choice of Rickard's Red or Brown Beer Banana BBQ sauce. Served with creamer potatoes.

Chicken Pacifica \$22

A chicken breast stuffed with shrimp, scallops and crab. Served with saffron cream sauce and creamer potatoes.

Saskatchewan Pickerel \$22

A pickerel fillet encrusted with ginger basil butter on lemon grass infused coconut broth. Served with spicy cucumber sambal and creamer potatoes.

Lake Diefenbaker Steelhead Trout \$21

A steelhead trout fillet accompanied with a bourbon bacon reduction and tomato chutney. Served with botaniCa duchess potatoes.

Prosciutto Wrapped Pork Tenderloin \$22

A tenderloin marinated in maple syrup and baked with a prosciutto wrapping. Served with green onion parsnip puree, citrus jus and fennel slaw.

BOTANICA STEAKS

All of our great Canadian steaks are served with botaniCa's white wine mushroom skewer.

Add two skewers of garlic shrimp to your steak for \$6.

8 oz New York Striploin \$26

Served with creamer potatoes and crispy.

6 oz Sirloin \$21

Served with creamer potatoes and crispy leeks.

botaniCa Flat Iron \$24

Our signature flat iron steak is served with truffle jus, creamer potatoes and crispy leeks. We recommend this steak not be cooked more than medium rare for best flavor.

8 oz Tenderloin \$31

Served with a red wine onion compote and botaniCa duchess potatoes

life is fun...eat it up

botaniCa