

Tivoli's

STARTERS

Tuna Tataki

Seared rare Albacore tuna, Avocado, Cherry tomatoes, Jalapenos, Lemon and lime juice 14

Calamari

Asparagus, Red Pepper, Jalapenos, Lemon chipotle aioli and Tzatziki 14

Tivoli's Salad Bowl

Mesculin & micro greens, Red Oak leaf lettuce, Tomato Champagne vinaigrette, Seasonal berries, Walnuts, Cucumbers, Tomatoes 6
Full meal 10

Cinco de Mayo Salad

Cajun Fraser Valley chicken breast, Chilliwick corn, Vine ripened tomatoes, Black beans, Avocado, Pepper jack cheese, Apple cider vinegar, Sour Cream, Salsa fresca 14

Traditional Cobb Salad

The original recipe from the Brown Derby 14

Seafood Salad

Hand picked local farm baby spinach, Black tiger prawns, BC scallops, Wild salmon, Rock fish, Aged balsamic vinaigrette 16

BC Shrimp and Dungeness Crab Cake

Dungeness crab & shrimp cake, Avocado apple salad, Crispy celeriac, Duo of yellow and red pepper aioli, Mesculin greens 7
Full meal 12

Caesar Salad

Prepared with a tangy dressing, Focaccia croutons and Reggiano Parmesan 8
Half order 5
Add Shrimp or Chicken 3

Pacific North West Seafood Chowder

Local salmon, Clams, Shrimp 8

Soup of the Day

Chef's Creation of the day 5

**Have you tried our Sunday Brunch yet?
Be sure to make your reservations today! Our magnificent
Sunday brunch features a classic carving station, a symphony of
salads, seafood display, all your breakfast favorites and
decadent desserts!**





SANDWICHES, QUESADILLAS

All are accompanied by Soup, French fries, Sweet potato fries or Salad

Certified Angus Beef Burger

Alberta Certified Angus Beef ground chuck, Butter lettuce, Red onion, Pickle, Ciabatta bread 12

Add Cheese 2 / Bacon 2 / Mushrooms 2

Barbecue Chicken Clubhouse

Agassiz pea shoots, Tomato, Emmental Cheese, Back bacon, Barbecue chicken 14

Tivoli's Garden Quesadilla

Flour tortilla, Spinach, Artichoke hearts, Roasted tomatoes, Feta cheese, Marinated peppers, Black beans, Salsa fresco, Sour cream, Mozzarella & Parmesan cheeses 12

Tivoli's Roasted Chicken Quesadilla

Roasted chicken breast, Flour tortilla, A special blend of cheeses, Marinated peppers, Jalapenos, Sour cream & Traditional salsa 12

Shaved Prime Rib Beef Dip Sandwich

Toasted baguette, Beef Jus, French fries & Kosher dills 16

Panko Breaded Fish and Chips

Crispy breaded fish, French fries, Chef's Tartare sauce, Asian lemon coleslaw 14

PIZZA

Executive Pizza

Executive pizza sauce, Special cheese blend and your choice of two toppings 12

Ham, Pineapple, Pepperoni, Green and Red Peppers, Goat cheese, Grilled chicken, Vine ripened tomatoes, Green olives, Chorizo sausage, Mushrooms, Sour cream, Smoked salmon, Red onion, Artichoke hearts

Additional Toppings 2

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We feature a wide range of banquet space and our outdoor patio
is perfect for those extra special events. Ask us how we can
help make your event a most memorable one.**



Tivoli's

ENTRÉES

Butter Chicken

Chicken breast, Cream tomato sauce, Basmati rice, Kachumber, Naan
A traditional East Indian dish

Lunch 16 / Dinner 24

Lemon Chicken

Crispy fried tempura chicken breast, Rice noodles,
Chilliwick honey, Lemon sauce

Lunch 15 / Dinner 23

St. Louis Barbecue Pork Ribs

Pork back ribs, Jack Daniels barbecue sauce, Mashed Yukon Gold potatoes
Seasonal Vegetables

Lunch 16 / Dinner 26

Jambalaya Rice Bowl

Rice, Shrimp, Chicken, Calamari, Chorizo sausage, Seasonal vegetables,
Spicy tomato sauce

Lunch 14 / Dinner 21

Ocean wise, Orange Chili Glazed Steelhead Salmon

Lemon grass scented Basmati rice, Pea shoots

Lunch 19 / Dinner 22

Certified Angus Beef® New York Steak

Certified Angus Beef® centre cut strip loin, Full bodied texture, Mashed Yukon Gold
potatoes, Spring vegetables, Bourbon peppercorn sauce

8 oz – 20 / 10 oz - 29

Spinach, Ricotta, Sundried Tomato Ravioloni

Butter Chardonnay sauce, truffle oil & chilli oil, fried basil

Add black tiger shrimps 8

Lunch 10 / Dinner 12

Braised Lamb Shank

Slow cooked in red wine & Spices, Garlic mashed potatoes,
Seasonal Vegetables

Dinner 25

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DESSERTS

Warm Okanagan Apple Tart Tatin

A la mode 7

Selection of Ice Cream

Strawberry sauce 7

Local Farmhouse Lemon Cheesecake

Unbaked in House, Blackberry coulis 7

White & Dark Chocolate Terrine

Tart raspberry sauce, Almond wafer 7

Vanilla Bean and Ginger Crème Brule

Vanilla beans and ginger 7

HOT BEVERAGES

Executive Blend Gourmet Coffee 3

Cappuccino 4

Espresso 4

Caffé Latte 4

Iced Caffé 6

Assorted Herbal and Fruit Teas 3

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