

STARTS & SALADS

WILD MUSHROOM SOUP \$12

misty mountain mushrooms, heavy cream, dried bread croutinis

WHIPPED FETA DIP \$16

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

RADISH TOMATO BRUSCHETTA \$16

olive oil, fresh crushed garlic, parmesan cheese, dried bread croutini

CRISPY CHICKEN WINGS \$19

baked wings, house spice rub or hot sauce, side vegetables & ranch dip

STUFFED MUSHROOM CAPS \$16

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

CLASSIC COBB SALAD \$24

lettuce, smashed avocado, bacon, egg, tomato, chicken, salt spring blue cheese, ranch

BEET & GOAT CHEESE SALAD \$20

baby beets, local goat cheese, greens, honey, charred onion dressing

POACHED PEAR SALAD \$20

local pear, salt spring island blue cheese, candied pecans, wild arugula, sundried balsamic vinaigrette. ADD CHICKEN \$6

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

MAINS & PASTAS

PESTO MUSHROOM GNOCCHI \$19

house gnocchi, local mushrooms, onion, feta, peppers, tomato pesto cream. ADD CHICKEN \$6

BAKED CHICKEN CANNELLONI \$28

shredded chicken & cream cheese stuffed shells, roasted garlic cream, parmesan

CREAMY ALFREDO PAPPARDELLE \$22

roasted garlic cream sauce, parmesan, tomato, green onion, pappardelle. ADD CHICKEN \$6

BEEF BRISKET PAPPARDELLE \$30

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

STEELHEAD TROUT \$34

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

6OZ SIRLOIN STEAK \$35

certified angus, chimichurri sauce, local baby vegetables, roasted potato

ROMESCO CAULIFLOWER BOWL \$25

roasted cauliflower, whipped feta, pecans, orzo salad, radish tomato brushetta, greens, sundried tomato dressing, smashed avocado

CASUAL PLATES

TUSCAN CHICKEN SANDWICH \$21

chicken breast, bacon, whipped avocado, tomato, lettuce, cheese, lemon caper aioli

BEEF BRISKET SANDWICH \$21

shredded beef brisket, b&b pickles, slaw, house radish mayo, tomato, potato bun

ISAGANI BURGER \$24

kobe beef. clothbound cheese, pickle, lettuce, tomato, caramelized onion, thousand island

BAKED CHICKEN TENDERS \$19

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

BUFFALO RANCH WRAP \$21

crispy chicken, hot sauce, ranch, lettuce, tomato, cheese, grilled flour tortilla

**ITEMS ABOVE INCLUDE: POTATO WEDGES OR SALAD

KIDS MENU | UNDER 12

ARTISAN GRILLED CHEESE \$12

local cheddar & mozzarella cheese, grilled sourdough bread, fresh veggie sticks

GRILLED CHICKEN BURGER \$15

grilled chicken, mozzarella cheese, lettuce, tomato, mayo, potato bun. fresh veggie sticks

KIDS CHICKEN ALFREDO \$15

grilled chicken breast, pappardelle pasta, creamy alfredo sauce, parmesan cheese

