



DINNER MENU

MENU ITEMS WITH **GF** CAN BE MADE GLUTEN FREE. PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES & SENSITIVITIES BEFORE ORDERING.

SOUP & SALADS Served with choice of garlic toast or cornbread.

SOUP OF THE DAY \$8 Choose either vegetarian or meat soup.

GF PEAR AND GOAT CHEESE SALAD \$12 Pear, goat cheese, figs, salty/ spicy pecans on fresh greens with house vinaigrette.
ADD CHICKEN \$6 ADD PRAWNS \$7

GF COBB SALAD \$17 Midtown's signature bacon jam, fresh greens, chicken, hard boiled egg, red onion, cucumber, tomato, avocado, blue cheese, cheddar with our Midtown dressing (topped with avocado when ripe).

BOARDS **AVAILABLE AT 5PM** **VOTED #1 IN THE OKANAGAN**

CHARCUTERIE \$22 **GF** CRACKERS ADD \$2 Mix of Helmut's meats & Village Cheese's cheese, and bread with a house-made dip.

BAKED BRIE & GARLIC \$23 Roasted garlic cloves, hot Brie, Balsamic glaze and red pepper jelly and bread.

SLIDERS & SANDWICHES Served with one side: soup coleslaw mac & cheese melt your face potatoes or \$3 extra for Pear and Goat Cheese Salad.

CHEESEBURGER SLIDERS \$16 ADD BACON JAM \$3 Three house-made patties and cheddar cheese with ketchup and mustard on toasted Sweet Caroline's Bakery buns and a side.

VEGGIE SLIDERS \$15 Three house-made veggie patties seasoned with curry spice, topped with tomato, lettuce, cheddar and Midtown dressing on toasted Sweet Caroline's Bakery buns and a side.

PULLED PORK SLIDERS \$16 Three toasted buns piled with pulled pork & tossed in our House BBQ sauce, dressed with our house slaw and a side.

B.B. SLIDERS \$18 Blue cheese & Midtown's signature bacon jam on 3 house-made patties with lettuce and tomato with Midtown sauce on toasted Sweet Caroline's Bakery buns and a side.

REUBEN SANDWICH \$14 Griller's corned beef, Gouda cheese and sauerkraut with Dijon mustard on the side on toasted Sweet Caroline's pumpnickel rye and a side.

HOT BEEF SANDWICH \$15 "AAA" Alberta beef baked slow & low for 8 hours. All the juices and vegetables get turned into the gravy that gets smothered on top with fried mushrooms & onion on toasted white bread served with seasonal veggies and a side.

PASTA DISHES

Topped with Asiago. Served with garlic toast.

GF GLUTEN FREE PASTA OPTION AVAILABLE FOR EACH DISH WITH MARINARA SAUCE ONLY.

SPAGHETTI MARINARA \$13 Spaghetti and vegetarian house-made sauce.
ADD MEATBALLS \$6 ADD CHICKEN \$6 ADD DAILY VEG \$5

CHICKEN ORECCHIETTE CARBONARA \$19 Ear-shaped pasta tossed in our house made Alfredo with chicken and topped with Midtown's signature bacon jam, green onion & grilled cherry tomato.

SAUSAGE SUPREME SERPENTINI \$19 Snake-like pasta tossed in creamy rose, Griller's Italian sausage, chicken breast, sauteed mushrooms, onions and peppers.

RICE DISHES

Served on rice pilaf.

GF **BUTTER CHICKEN** \$19  **SPICE LEVEL 3 - 10** House-made butter chicken sauce and chicken breast. Served with naan bread.

GF **CHANA MASALA** \$14  **SPICE LEVEL 3 - 10** Chickpeas tossed in house-made Indian curry sauce. Served with naan bread.
ADD CHICKEN \$6 ADD PRAWNS \$7 ADD DAILY VEG \$5

GF **STIR FRY** \$14 Seasonal vegetables tossed in house-made ginger soy sauce.
ADD CHICKEN \$6 ADD PRAWNS \$7 DOUBLE THE VEG \$5

MIDTOWN SPECIALTIES

Served with one side: soup, coleslaw, mac & cheese, melt your face potatoes or \$3 extra for Pear and Goat Cheese Salad.

POT ROAST \$18 Slow cooked beef smothered in our house-made gravy with sauteed mushrooms & onions served with seasonal veggies and a side.

MEATLOAF DINNER \$18 Ground beef stuffed with peppers, onions, carrots & cheddar wrapped in Griller's Smoke House bacon topped with fried onions, mushrooms & gravy, served with seasonal veggies and a side.

PULLED PORK DINNER \$20 Kelly's famous house seasoned pulled pork, baked slow and low, then pulled & tossed with sautéed onions and house-made BBQ sauce. Served with house slaw, cornbread, veggies and a side.

CAJUN PORK TENDERLOIN \$22 Griller's pork tenderloin rubbed in our house-made Cajun rub, seared to lock in the juices, baked & smothered with a creamy Cajun butter sauce. Served with seasonal veggies and a side.

GF **PRAWN DINNER** \$26 Jumbo prawns sautéed in garlic butter, served with house slaw, seasonal veggies, cornbread and a side.

We pledge to do our best to keep your dollars within our local community. We proudly support:

Griller's Meats, Sweet Haven Farms, The Village Cheese Company, Sweet Caroline's Bakery, Vernon Farmer's Market, Helmut's Sausage Kitchen, BC Brine and Olive Us.