

STARTERS & SHARE

- CHARCUTERIE PLATE FOR 2 GA** 28
chef's selection of local artisan meat and cheese, truffle honey, olives, artisan crackers
- LOUISIANA PRAWNS GA** 19
pan fried prawns, butter, red onion, garlic, chili flakes
- DRY RIBS** 18
choice of southern herb & lime sauce or salt & pepper
- COCONUT CURRY MUSSELS GA** 21
1lb of mussels steamed in a thai curry & coconut sauce | served with garlic toast
- BEEF CARPACCIO GA** 21
rare blackened tenderloin, dijonaise, crispy capers, shaved parmesan, arugula, flatbread crisps
- BAKED SPINACH DIP FOR 2 GA** 21
creamy mixture of spinach, red pepper & four cheese blend, baked | served with toasted focaccia bread
- CALAMARI** 20
in house battered calamari steak strips & jalapeños, deep fried, creole aioli, fresh lemon
- WINGS | 1lb** 19
your choice of herb & lime, bourbon bbq, lemon pepper, louisiana hot, honey garlic or salt & pepper
- LOBSTER BISQUE** 16
served with garlic toast
- SOUP OF THE DAY**
served with garlic toast
cup 8 bowl 12



SALADS & BOWLS

- CAESAR SALAD GA** 19
artisan romaine, parmesan, croutons, crispy capers, house made caesar dressing
half caesar 12
add chicken or prawns 7
add garlic toast 3½
- LOBSTER COBB SALAD GA** 24
lobster meat, artisan romaine, cucumber, avocado, cherry tomatoes, hard boiled egg, crispy prosciutto, cusabi dressing
- WARM BEET, CHORIZO & PEAR SALAD** 21
beets, spicy chorizo sausage & sliced pears sautéed in a black cherry balsamic & lemon glaze served on arugula & topped with goat cheese & roasted almonds
- CREOLE CHICKEN BOWL 🌿** 24
grilled cajun chicken, artisan greens, cherry tomatoes, dates, goat cheese, corn, cucumber, honey lime dressing

BURGERS & SANDWICHES

served with your choice of our cracked pepper fries, soup of the day or okanagan greens

substitute caesar salad, sweet potato fries or garlic parmesan fries 5

BOURBON STREET BURGER 19

local organic beef patty, lettuce, tomato, crispy onion hay, pickle & beer mayo on a toasted brioche bun

substitute roasted veggie & bean patty

BIG EASY BURGER 23

local organic beef patty, double smoked bacon, swiss cheese, guacamole, lettuce, tomato, crispy onion hay, pickle & beer mayo on a toasted brioche bun

SOUTHERN FRIED CHICKEN BURGER 23

louisiana hot sauce infused battered chicken breast, lettuce, tomato, crispy onion hay, pickle & chili maple aioli on a toasted brioche bun

TEMPURA COD BURGER 22

in house tempura battered cod, lettuce, tomato, crispy onion hay, pickle & house made tartar sauce on a toasted brioche bun

CHICKEN & BRIE MELT 23



grilled chicken breast, brie cheese, red onions, lettuce, cranberry mayonnaise on an artisan bun

CLASSIC REUBEN 21

smoked brisket, sauerkraut, swiss cheese & dijonaise, pickle, grilled on marble rye bread

LOBSTER GRILLED CHEESE 21

lobster meat, jalapeño havarti, avocado purée, creole aioli, grilled on white bread

 celiac friendly **GA** gluten free availability  vegan
please speak to your server

not all ingredients are listed in our dishes

if you have any dietary restrictions or questions
please speak to your server

BOURBON FAVOURITES

BATON ROUGE BABY BACK RIBS **GA** 34

full rack of pork ribs with your choice of house made BBQ sauce or greek style, mashed potatoes & dinner vegetables

SOUTHERN FRIED CHICKEN & WAFFLES 33

louisiana hot sauce infused battered chicken breast, house made yam waffles, creole aioli, chopped crispy bacon, dinner vegetables, chili maple syrup

FISH & CHIPS 29

2 pieces of freshly dipped beer battered cod, cracked pepper fries, house made tartar sauce, coleslaw, fresh lemon

BRAISED BEEF SHORT RIBS 39

boneless slow braised canadian beef, mushroom risotto, demi glace, dinner vegetables

ENTRÉES

BLACKENED SALMON 🌿 **33**

ocean wise chinook salmon, pan fried spinach, bell peppers, red onion, cherry tomatoes, steamed baby potatoes, creamy cajun drizzle

CHICKEN & PRAWN SOUVLAKI GA **32**

grilled chicken skewer, garlic prawn skewer, house made tzatziki, lemon potatoes & greek salad | served with pita bread

MEDITERRANEAN SHAWARMA PLATTER GA **33**

cast iron NY striploin shawarma, mediterranean salad with lemon oil dressing, cracked pepper fries & house made hummus & labneh | served with pita bread

8oz NEW YORK STRIPLOIN 🌿 **40**

seasoned canadian beef grilled to your liking, charboiled or chicago style, served with your choice of mashed or roasted baby potatoes & dinner vegetables

10oz RIBEYE 🌿 **44**

seasoned canadian beef grilled to your liking, served with your choice of mashed or roasted baby potatoes & dinner vegetables

TOPPINGS TO SPICE UP YOUR MEAT

- 🌿 **BLUE CHEESE CRUSTED** 6
- 🌿 **PEPPERCORN DEMI GLACE** 6
- 🌿 **STEAK MUSHROOMS** 6
sautéed in garlic butter
- 🌿 **SUNNY SIDE UP EGG** 4
- 🌿 **BÉARNAISE SAUCE** 6
- 🌿 **LOBSTER NEPTUNE SAUCE** 10

PASTA

add garlic toast to any pasta 3½

JAMBALAYA GA **29**

chicken, prawns, chorizo sausage, red peppers, onions, mushrooms & orzo pasta in a fire roasted tomato sauce, garnished with crispy spinach

LOBSTER MAC & CHEESE **30**

lobster meat, lobster cheese sauce, cherry tomatoes, double smoked bacon, topped with cheese & oven baked

CHICKEN ALFREDO LINGUINE **29**

house made creamy alfredo sauce tossed with linguine & topped with seasoned grilled chicken or blackened chicken

add garlic or blackened prawns 7

SEAFOOD LINGUINE **33**

prawns, white fish, mussels, clams, parmesan petals with your choice of:

- house made creamy alfredo
- light buttery white wine & crispy caper sauce

PAD THAI 🌿 **27**

grilled tofu, water chestnuts, baby corn, spinach, green beans, onions, red peppers and rice noodles tossed in a coconut pad thai sauce

add chicken or prawns 7

bourbonstreet
BAR AND GRILL

THE SWEET STUFF | 11

CHOCOLATE TRIO 🌿

chocolate torte, double chocolate ice cream & a housemade chocolate delight

CRÈME BRÛLÉE CHEESECAKE

creamy french vanilla cheesecake topped with brûléed sugar

LEMON MERINGUE PIE

lemon curd, fluffy meringue & flakey pastry combined into one sweet little slice

BEIGNETS

housemade french donuts dusted with powdered sugar, served with chocolate & caramel sauce

LOADED SUNDAE

ask your server for today's creation

BEVERAGES

COFFEE & TEA | 3½

JUICE | 4

apple, orange, cranberry, pineapple or clamato

MILK | 4

CHOCOLATE MILK | 4½

ESPRESSO | 3

HOT CHOCOLATE | 4½

AMERICANO | 4

CAFE MOCHA | 5½

CAPPUCCINO | 4

FRENCH VANILLA | 5½

LATTE | 4½

PLEASE SEE COCKTAIL MENU FOR
SPECIALTY COFFEE SELECTION &
AFTER DINNER COCKTAILS



WEEKLY SPECIALS

WEDNESDAY | WINE WEDNESDAY
HALF PRICED BOTTLES ON SELECT WINES

THURSDAY | TAPAS & TUNES
FRESH OYSTERS, TAPAS & LIVE BLUES

FRIDAY | PRIME RIB NIGHT
10oz FOR \$41

SATURDAY | MIXED GRILL DINNER SPECIAL

SUNDAY | SUNDAY BRUNCH BUFFET

ADULTS | \$29.95

SENIORS | \$26.95

18% autogratiuity will be added
to groups of 8 or more