



## 'AT HOME' STEAKHOUSE

Welcome to Naramata Inn 'At Home.' We are thrilled to help you create a spectacular dinner in your own home brought to you by the Naramata Inn team. For this edition of our 'At Home' menu, we have chosen to focus on premium quality grass fed BC beef from our farmers at 63 Acres, and hand cut in our kitchen.

Choose your steak, choose four sides (two potato/pasta and two vegetables), your appetizer and your dessert. After picking up your order, just follow the simple instructions to perfectly finish the cooking in your own kitchen - a delicious steak dinner in 30 minutes.

*\*Please note orders for our At Home menu close at 9 pm the day before your scheduled pick-up.*

### CHOOSE YOUR STEAK

*Comes with our roasted tomato vinaigrette and Venturi Schulze balsamic dressing*

#### RIB EYE FOR 2

14 oz

99

#### RED WINE BRAISED BEEF SHORT RIBS

FOR 2

12 oz

89

#### BEEF TENDERLOIN FOR 2

12 oz

99

#### 'HUNTER CHICKEN' FOR 2

1 chicken breast + 2 drumsticks, roasted on the bone

Grainy mustard cream

89

#### NARAMATA CUT, STRIPLOIN FOR 2

12 oz

99

### CHOOSE YOUR SIDES

#### POTATOES & PASTA (CHOOSE 2)

*Potato rösti, brown butter*

*Roasted Medley Organics potatoes*

*Golden pomme purée*

*Potato pave, rosemary*

*Potato gnocchi, onion crema*

*House made ricotta tortellini, roasted tomato vinaigrette*

*Golden quinoa and Laird lentil salad, apple cider dressing, hazelnuts*

#### VEGETABLES (CHOOSE 2)

*Organic Kale*

*Red Cabbage Jam*

*Roasted Carrots*

*Roasted Organic Beets*

*Roasted Mushrooms (+ \$10)*

### CHOOSE AN APPETIZER + A DESSERT

#### APPETIZER

##### ORGANIC BEET SALAD

*Ricotta, walnuts, balsamic*

##### ENDIVE, PEAR AND SQUASH SALAD

*Naramata honey, Tiger Blue cheese*

#### DESSERT

##### D DUTCHMEN CREAM CHEESECAKE

*Local pears, meringue*

##### DARK CHOCOLATE BAR

*Milk chocolate crumble*

##### PUMPKIN BRIOCHE BREAD PUDDING

*Caramel sauce, maple cream*

### CHOOSE OPTIONAL ADD-ONS

Make your meal even more special by ordering wine or beer to go with your dinner, or Naramata Inn market items to enjoy later, such as our Naramata apple sourdough, Ned's seafood chowder, or our house made granola and fruit butters to make tomorrow's breakfast special too. *Our drink list and market menu are on the following page.*

**ORDER NOW**

# NARAMATA INN

## 'AT HOME' MARKET ITEMS

### WILD BC SIDE STRIPE SHRIMP BISQUE

*Serves 2*  
**20**

### NED'S FAMOUS SEAFOOD CHOWDER

*Serves 2*  
**25**

### APPLE SOURDOUGH

**12**

### AGED CHEESE SCONES

*2 scones*  
**5**

### NARAMATA APPLE BUTTER

*250ml jar*  
**8**

### OKANAGAN ORGANIC PEAR BUTTER

*250ml jar*  
**8**

### NARAMATA CHERRY AND APPLE GRANOLA

*600gm bag*  
**14**

### SIGNATURE STEAK KNIVES

*Set of 4 laser-engraved Savoir Laguiole steak knives*  
**110**

### SIGNATURE WOODEN BREAD BOARD

*Laser-engraved walnut*  
**75**

## 'AT HOME' DRINK LIST

*Alcohol can only be ordered when also ordering food, and must be picked up by someone over the age of 19.*

**WINE PRICES REPRESENT A 50% DISCOUNT ON OUR RESTAURANT WINE LIST PRICES**

### SPARKLING

Nichol, *Blanc de Noirs rose*, Naramata Bench 2018

Bella *'Westbank Gamay'*, Naramata Bench 2019

Haywire, *'Vintage Bub'*, Oliver 2013

### BOTTLE

29

31.5

48

### ROSÉ / ORANGE

*Pinot Noir Rosé* / Mirabel, East Kelowna 2019

*Orange* / Anthony Buchanan *'SNAFU'*, *Skin Contact blend*, Okanagan Valley 2019

### BOTTLE

27

29

### WHITE

*Albarino-Verdejo* / Terravista Vineyards *'Fandango'*, Naramata Bench 2019

*Riesling* / Orofino, Hendsbee Vineyard *'Clone 21B'*, Similkameen Valley 2018

*Gruener Veltliner* / Culmina *'Unicus'*, Golden Mile Bench 2019

*Sauvignon Blanc, Semillon* / Clos du Soleil, *'Capella'*, Similkameen Valley 2017

*Semillon* / Lock & Worth, Naramata Bench 2019

*Pinot Grigio* / La Stella *'Vivace'*, Okanagan Valley 2018

*Chardonnay* / Coolshanagh, Naramata Bench 2016

*Chardonnay* / Meyer *'Steven's Block'*, Naramata Bench 2019

*Chardonnay* / *Quails' Gate*, *'Rosemary's Block'* 2014 *\*library vintage\**

*Chardonnay* / Checkmate *'Little Pawn'*, Black Sage Bench 2014 *\*library vintage\**

### BOTTLE

29

27

37.5

35

31

34.5

34

37

55

82.5

### RED

*Pinot Noir* / Tighrope *'Rubis Vineyard'*, Naramata Bench 2018

*Pinot Noir* / Carson, Naramata Bench 2017

*Pinot Noir* / Blue Mountain *'River Flow'* Okanagan Falls 2017

*Pinot Noir* / Martin's Lane *'Naramata Ranch'*, Naramata Bench 2015

*Merlot* / CedarCreek *'Platinum Reserve'*, Okanagan Valley 2014 *\*library vintage\**

*Syrah* / Nichol, Naramata Bench 2018

*Syrah-Viognier* / Daydreamer *'Amelia'*, Naramata Bench 2019

*Cabernet Franc* / Painted Rock, Skaha Bluffs 2015 *\*library vintage\**

*Touriga Nacional* / Moon Curser, Osoyoos 2017

*Bordeaux Style Blend* / Echo Bay *'Synoptic'*, Okanagan Falls 2017

*Bordeaux Style Blend* / Osoyoos Larose, Osoyoos 2016

*Bordeaux Style Blend* / Phantom Creek Estates *'Becker Vineyard'* Cuvee 2016

*Super Tuscan Blend* / La Stella *'Fortissimo'* South Okanagan 2018

### BOTTLE

29

44.5

57.5

114.5

63

34

34

69.5

49

36

64

84

39.5

### CURATED BEER '4 PACK'

**20**

*A mixed pack of four of our favourite 473 ml tall cans*

- *Rainshine Belgian Blonde with Grapefruit*, Dageraad Brewing - 6% - IBU: 0
- *Nectarous Dry Hopped Sour*, Four Winds Brewing Company - 5.5% - IBU: 6
- *High 5 Hazy IPA*, Yellow Dog Brewing - 7% - IBU: 60
- *Jezibaba Absinthe Stout*, Foamer's Folly - 6% - IBU: 30