



## TAPAS

**SHACK FRIES**  \$11  
Real Canadian French fries sprinkled with apple smoked cheddar & hearty beef chilli

**DEEP FRIED DILL PICKLES**  \$9  
Sounds weird, tastes amazing! Served with horsey mayo dipping sauce

**YAM FRIES** \$8  
Served with a BBQ ranch

**CALAMARI** \$12  
Tender squid tossed in our signature zesty tomato sauce

**PORTOFINO** \$12  
Jumbo prawns in a sambuca sauce

**CRAB & ARTICHOKE DIP** \$13  
The perfect blend of cream cheese, real rock crab & artichoke hearts baked & served with tortilla chips

**JUMBO WINGS** \$13  
One pound of crispy wings tossed in your choice of our homemade sauces:

- Carolina Mustard • Maple Bourbon • Traditional BBQ
- Hot • Honey Garlic

## TAPAS CONT.

**OASIS NACHOS** \$14  
Tri-colored corn chips topped with real cheddar cheese, green onions, tomatoes, red and green bell peppers and jalapenos baked and served with fresh salsa and sour cream

Add: Grilled Chicken • Smoked Beef • Pulled Pork \$4

## SOUPS

**SOUP OF THE MOMENT**  
Chef's creation from scratch

Starter Size \$6    Entrée Size \$9

**TUSCAN TOMATO & BASIL  
BISQUE SOUP**

Garnished with crème fraiche and garlic croutons

Starter Size \$6    Entrée Size \$9

**CHILLI IN A  
BREAD BOWL** \$9

Zesty chilli served in a homemade bread bowl topped with cheddar & baked



## SALADS

### CAPRESE SALAD \$10

Local bocconcini cheese, Roma tomatoes & fresh basil, rested on a bed of mixed baby greens & drizzled with extra virgin olive oil & balsamic vinaigrette

### CAESAR SALAD \$10

Crisp romaine hearts tossed in a creamy homemade Caesar dressing with baked olive oil & herb croutons, finished with grana pandano parmesan cheese

### OASIS SALAD \$11

Organic greens sprinkled with fresh raspberries, strawberries and drizzled with a strawberry vinaigrette

### HOUSE ORGANIC SALAD \$10

Tossed with sun dried cranberries, toasted almonds, feta cheese and honey balsamic

Add: Grilled Chicken \$5 • Grilled Tiger Prawns \$7   
Grilled Salmon \$6

## BURGERS & MORE

All burgers & sandwiches above are served with your choice of fries, soup, house salad, Caesar salad, onion rings or chilli.

Add: Taber Corn \$1.50 • Yam Fries, Shack Fries or Poutine \$3

### HAND PRESSED KOBE BACON CHEDDAR BURGER \$15

Certified Kobe beef burger made in house, served with Canadian bacon, lettuce, tomato, red onion & apple smoked cheddar cheese on a burger bun

Add: Sauté Mushrooms \$2

## BURGERS & MORE CONT.

### HAND PRESSED KOBE MUSHROOM SWISS BURGER \$15

Certified Kobe beef burger made in house, loaded with sautéed garlic and mushrooms, real Swiss cheese, lettuce, tomatoes and red onions on a burger bun

### HAND PRESSED OASIS BISON BURGER \$15

100% Bison meat served with real Canadian bacon, apple smoked cheddar cheese, lettuce, tomatoes and red onions on a burger bun

Add: Sauté Mushrooms \$2

### BRISKET SANDWICH \$11

Smoked beef thinly sliced, served warm on a bun with apple slaw, maple dijon sauce & real Swiss cheese

### GRILLED CHICKEN BURGER \$14

Grilled chicken breast topped with real Canadian bacon, apple smoked cheddar cheese, lettuce, tomato, red onion & a dill pickle served on a burger bun

### CRISPY CHICKEN TENDERS \$13

Golden deep fried chicken tenders served with plum sauce



## STERLING SIRLOIN STEAK SPECIAL – ALL DAY EVERYDAY \$14

6oz steak grilled to perfection served with fries and your choice of house salad, Caesar salad or chilli

### ENTRÉE’S

All entrees are served with seasonal vegetables and your choice of fries, onion rings, Yukon gold mashed & gravy, soup, house salad, Caesar salad, or chilli.

Add: Taber Corn \$1.50 • Yam fries, Shack Fries or Poutine \$3

### FARM RAISED ELK TENDERLOIN \$36

8 oz of the most tender cut, lightly seasoned and grilled to perfection, accented with a port reduction

### BISON STEAK \$30

Lightly seared then thinly sliced, drizzled with red wine reduction

### CERTIFIED 8oz \$22 10oz \$25 ANGUS NEW YORK STEAK

28 days aged NY steak seasoned and grilled to your liking

Add: Peppercorn Sauce \$2

### CATCH OF THE DAY \$25



Grilled Atlantic salmon drizzled with a lemon basil butter sauce

### MIRAGE SMOKED SPECIALTIES

We hand rub all the pork, brisket, chicken, and ribs with a combination of spices before they enter our commercial grade smoker. The process is long and labour intensive and no short cuts are taken. Only time yields a perfect piece of smoked meat.

### HALF CHICKEN \$24

Juicy free range half chicken smoked then grilled to perfection smothered in your choice of Carolina Mustard, maple bourbon, traditional BBQ sauce & Spicy

### ST LOUIS RIBS

Big, meaty and tender. The classic Q cut rib smoked with Okanagan apple chips smothered in your choice of Carolina Mustard, maple bourbon, traditional BBQ sauce or Hot & Spicy

Full Rack \$26 Half Rack \$17

### BABY BACK RIBS

A slightly smaller but leaner cut smoked with Okanagan apple chips smothered in your choice of Carolina Mustard, maple bourbon, traditional BBQ sauce or Hot & Spicy

Full Rack \$25 Half Rack \$17

### OASIS FAMILY PLATTER \$65

Smoked pulled pork, brisket, rib ends, a half smoked chicken and St Louis ribs. Get the best of all our smoked selections, this platter serves up to 4 persons and includes fries and chilli



## PASTA'S

### LOBSTER RAVIOLI

\$22

Ravioli pasta filled with rock crab and covered with a wild mushroom porcini cream sauce

### KUNG PAO

\$16

Spicy ginger soy sauce with wok fried noodles and seared vegetables, topped with peanuts

Add: Grilled Chicken \$5 • Grilled Tiger Prawns \$7 • Grilled Salmon \$6

### LASAGNA

\$14

A secret blend of three cheeses layered with noodles & Bolognese sauce baked to perfection

### SPAGHETTI ARRABIATA

\$13

Assortment of chef's herbs with onions, mushrooms & sweet bell peppers in a light and spicy tomato sauce

Add: Grilled Chicken \$5 • Grilled Tiger Prawns \$7 • Grilled Salmon \$6

### FETTUCCINI CARBONARA

\$18

A blend of pancetta & smoked bacon with onions in cream sauce, finished with parmesan

Cheese eggs, garnished with bruschetta & a touch of cracked pepper



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