

Tivoli's

*Tantalize your senses - tempt your taste buds
Tivoli's tribute to West Coast cuisine is perfect for power breakfasts, business lunches, romantic dinners, and everything in between. You'll enjoy Tivoli's new tastes and love the friendly atmosphere, great service, and generous portions.*

STARTER

Piri-Piri

Pacific prawns in spicy panang sauce
Coconut milk and mint

Tivoli's Salad Bowl

Mesculin & micro greens, Red oak leaf lettuce tossed in tomato champagne vinaigrette, Seasonal berries, Walnuts, Cucumbers, Tomatoes

Braised Certified Angus Beef Short Ribs

Slow cooked boneless ribs in beef jus,
Fraser Valley pea shoots, Smoked cherry tomatoes,
Roasted bone marrow-port wine reduction

BC Shrimp-Dungeness Crab Cake

Dungeness crab-shrimp cake, Avocado apple salad
Crispy celeriac, Duo of yellow & red pepper aioli, Mesculin greens

Executive Summer Salad

Seasonal greens, Belgian endive, Warm goat cheese galettes
Champagne - lavender vinaigrette

Caesar Salad

Prepared with a tangy dressing, Focaccia croutons
Reggiano parmesan

Pacific North West Seafood Chowder

Local salmon, Clams, Shrimp

Soup of the Day

Chef's creation for today

ENTREES

Roasted Fraser Valley Chicken Breast

Spinach-goat feta cheese farce, Prosciutto wrapped,
Grana padano potato gratin, Port wine roasted shallot jus

Tivoli's Vegetarian Strudel

Broccoli, Peppers, Garlic chick peas,
Feta cheese, Filo pastry
Red pepper emulsion, Balsamic reduction

Certified Angus Beef Rib-Eye 10 oz

C.A.B. Rib-Eye - richly marbled with intense flavors
Red wine rosemary garlic jus
Grana padano potato gratin, Seasonal vegetables

Certified Angus Beef Short Ribs

Slow cooked boneless ribs in beef jus
Grilled seasonal vegetables, Whipped yukon gold potatoes,
Roasted bone marrow-port wine reduction

Orange Chili Glazed Wild Salmon

Potato dumplings with Pea shoots

Grilled New York Steak 8oz

Veal port reduction, Mash potatoes,
Seasonal vegetables

Grapefruit Glazed Prawns and Scallops

Pan seared in grapefruit-garlic-ginger glaze,
Baby Bok Choy, Lemon grass Basmati rice

Lobster Ravioli

Champagne cream sauce, Zucchini tagliatelle,
Tabiko roe, Toasted garlic points

Braised Lamb Shank

Slow cooked in red wine & spices
Garlic mash potatoes,
Seasonal vegetables

DESSERT

Warm Okanagan Apple Tart Tatin
A la mode

Selection Of Mario's Ice Cream
Strawberry sauce

Local Farmhouse Lemon Cheesecake
"Unbaked" in house, Blackberry coulis

White & Dark Chocolate Terrine
Tart raspberry sauce, Almond wafer

Crème Brule
Vanilla bean, Ginger

HOT BEVERAGES

Executive blend gourmet coffee

Cappuccino

Espresso

Café Latte

Ice Café

Assorted herbal & fruit teas