

Dinner Menu

Available Daily | 5:00 PM - 10:00 PM

APPETIZERS

Seasonal Velouté | 15

Rotating Choice • Grilled Focaccia

Haida Gwaii Halibut Crudo | 28

Cucumber • Citrus • Fennel • Chili Oil

Prime Alberta Beef Carpaccio | 28

Pickled Shallots • Crispy Capers •
Parmigiano Reggiano • Garlic
Confit Aioli

Dungeness Crab Toast | 26

Brown Butter • Preserved Lemon •
Fresh Herbs

Burrata | 24

Heirloom Tomatoes • Basil Emulsion •
Grilled Sourdough

Seared Hokkaido Scallops | 30

Roasted Carrot • Mascarpone Purée •
Brown Butter • Hazelnut Dukkah •
Dill Oil

HAND-MADE PASTA

Wild Mushroom Tjarin | 34

Thyme Cream • Pecorino Romano •
Black Pepper

Lobster Agnolotti | 44

Shellfish Butter • Chives • Lemon Zest

Beef Short Rib Pappardelle | 36

House-made Pappardelle • Slow-
braised Beef Short Rib • Red Wine
Jus • Roasted Mushrooms •
Parmigiano Reggiano

SALADS

Little Gem Caesar | 15

Anchovy Garlic Dressing • Focaccia
Crumbs • Parmigiano Reggiano

Roasted Roots | 16

Thyme Honey • Toasted Walnuts •
Goat Cheese



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MAINS

Roasted Black Cod | 49

Sweet Corn Purée • Charred Broccolini •
Saffron Champagne Velouté • Chive Oil

Seared Fraser Valley Duck Breast | 46

Blackberry Agrodolce • Potato Pavé •
Wild Mushrooms • Duck Jus

Fraser Valley Supreme Chicken | 36

Potato Pavé • Wild Mushrooms •
Charred Broccolini • Natural
Chicken Jus

Roasted Squash | 24

House-made Ricotta • Sage Brown
Butter • Toasted Pumpkin Seeds

Sterling Silver Steakhouse Burger | 32

8 oz Sterling Silver Beef Chuck Patty •
Aged White Cheddar • Crispy Onion
Rings • Spring Greens • Roasted Garlic
Aioli • Brioche Bun • Truffle Parmigiano
Reggiano Fries • Home-Made Pickle Spear

MAINS

14 oz Sterling Silver Ribeye | 72

Pommes Purée • Wood Fired
Brassicas • Roasted Garlic Butter •
Natural Jus

Signature Chateaubriand | 116

Center Cut Sterling Silver Beef
Tenderloin • Pommes Purée • Wood
Fired Brassicas • Bordelaise • Garlic
Confit Butter

SIDES

Pommes Purée | 10

Cultured Butter • Mascarpone

Duck Fat Fingerling Potatoes | 12

Rosemary • Sea Salt

Bone Marrow & Onion Gratin | 15

Slow Caramelized Onions • Roasted
Bone Marrow • Parmigiano
Reggiano Crust

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DESSERTS

Basque Cheesecake | 14

Burnt Basque Cheesecake • Macerated Seasonal Berries • Berry Coulis • Vanilla Bean Whipped Cream

Olive Oil Cake | 14

Extra Virgin Olive Oil Cake • Lemon Mascarpone Cream • Poached Seasonal Fruit • Pistachio Crumble

Bittersweet Chocolate Tart | 15

70% Dark Chocolate Ganache Tart • Salted Caramel • Cocoa Crumble

Add Gelato +6

Madagascar Vanilla Bean
Sicilian Pistachio
Roasted Piedmont Hazelnut

LITTLE GUESTS'

Available to children under 12

OVA Junior Burger | 18

5 oz Alberta Beef Chuck Patty • Aged Cheddar Brioche Bun • Fries

Crispy Chicken Tenders | 17

Crispy Chicken Tenders • Fries • Ketchup or Ranch

Fresh Pasta Pomodoro | 16

Fresh Pasta • House-made Tomato Sauce • Parmigiano Reggiano

*Please inform your server of any allergies or dietary restrictions. While we take every precaution, we cannot guarantee the absence of allergens due to shared preparation areas.
Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase the risk of foodborne illness.
Prices are in Canadian dollars and are subject to applicable taxes.
An automatic 21% gratuity will be added to parties of six (6) or more.*

Wine by the Glass

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BUBBLY WHITE

La Crescent | 11

Monte Creek 'Living Land 'Organic,
Thompson Vly, BC

Glera | 12

Casa Paladin Prosecco Millesimato,
Veneto, Italy

Pinot Noir / Chard | 28

Piper Heidsieck Cuvée Brut,
Champagne, France

Chard / Pinot Noir | 13

JoieFarm 'Plein de Vie', Okanagan,
BC 2023

BUBBLY RED

Salamino+ | 13

Lini 910 Labrusca, Lambrusca,
Emilia-Romagna, Italy NV

WHITE

Albarino | 13

Terravista, Okanagan, BC

Sauvignon Blanc | 16

Domaine Bailly-Reverdy, Sancerre,
France 2024

Chardonnay | 16

Doudet Naudin, Bourgogne, France 2022

Riesling | 15

Selbach-Oster Zeltinger Himmelreich,
Mosel, Germany 2024

Cortese | 12

Villa Sparina Gavi di Gavi, Piemonte,
Italy 2022

Pinot Grigio | 10

Allegrini 'Corte Giara', Veneto, Italy 2024

Chardonnay | 20

Le Chablisienne 'Le Pierrelee', Chablis,
France 2022



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Wine by the Glass

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ROSÉ

Pinot Noir / Gamay | 11

JoieFarm, Okanagan, BC 2025

Primitivo | 12

San Marzano Tramari Di Primitivo
Rosé, Puglia, Italy NV

RED

Barbera | 14

GD Vajra, d'Alba, Piemonte, Italy 2024

Sangiovese | 13

Erta di Radda Chianti Classico,
Toscana, Italy 2022

Nebbiolo | 14

Produttori del Barbaresco, Langhe,
Piemonte, Italy 2023

Pinot Noir | 12

Red Rooster, Okanagan, BC 2022

Montepulciano | 11

Madia 'Torre Zambra', d'Abruzzo,
Italy 2024

Valpolicella | 14

Tommasi Valpolicella Classico Superiore
Ripasso, Veneto, Italy 2022

GSM | 16

Domaine Brusset Le Tradition grand
Montmirail, Gigondas, France 2024

Sangiovese | 27

Col d'Orcia Brunello di Montalcino,
Toscana, Italy 2018

Nebbiolo | 21

Cantina del Pino, Barbaresco, Piemonte,
Italy 2018

Wine by the Bottle

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BUBBLY WHITE

Chard / Pinot Noir | 65

JoieFarm 'Plein de Vie',
Okanagan, BC 2023

Pinot Noir / Chard | 140

Piper Heidsieck Cuvée Brut,
Champagne, France

Chardonnay+ | 165

Louis Roederer Collection,
Champagne, France NV

Chardonnay | 185

Delamotte Blanc de Blanc,
Champagne, France NV

Chard / Pinot Noir | 600

Dom Perignon Grand Cru,
Champagne, France 2017

BUBBLY RED & ROSÉ

Salamino+ | 65

Lini 910 Labrusca, Lambrusca ,Emilia-
Romagna, Italy NV

ROSÉ

Pinot Noir / Gamay | 55

JoieFarm, Okanagan, BC 2025

Primitivo | 60

San Marzano Tramari Di Primitivo
Rosé, Puglia, Italy NV



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AROMATIC WHITES

Friulano | 95

Schiopetto Friulano, Italy 2020

Riesling | 80

Selbach-Oster Zeltinger Himmelreich,
Mosel, Germany 2024

Sauvignon Blanc | 45

Sandhill, Okanagan, BC

Sauvignon Blanc | 95

Astrolabe, Awatere Valley, New
Zealand 2023

LIGHT WHITES

Albarino | 65

Terravista Fandango, Okanagan, BC

Pinot Grigio | 50

Allegrini 'Corte Giara', Veneto,
Italy 2024

Gargenaga | 55

Corte Giacobbe Soave, Veneto,
Italy, 2024

Trebbiano | 72

Suavia 'Massifitti', Veneto, Italy 2019

Pinot Gris | 70

Phantom Creek Estates, Okanagan,
BC 2025



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MEDIUM TO RICH WHITES

Chardonnay | 100

Le Chablisienne 'Le Pierrelee',
Chablis, France 2022

Chardonnay | 140

Danielle-Etienne Defaix 'Vieille Vignes',
Chablis, France 2022

Cartese | 60

Villa Sparina Gavi di Gavi,
Piemonte, Italy 2022

Sauvignon Blanc | 80

Marco Felluga Russiz Superiore,
Collio, Italy 2020

Chardonnay | 80

Doudet Naudin, Bourgogne,
France 2022

Albarino | 70

Adega Valminor 'Davila', Rias Baixas,
Spain 2024

Malvasia | 60

Coppi Serralto, Puglia, Italy NV

Chardonnay | 70

Elena Walch, Trentino - Adige, Italy 2024

Sauvignon Blanc | 80

Domaine Bailly-Reverdy, Sancerre,
France 2024

Chardonnay | 120

Cedar Creek Platinum 'Jagged Rock',
Okanagan, BC 2022



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LIGHT REDS

Barbera | 70

GD Vajra, d'Alba, Piemonte, Italy 2024

Sangiovese | 65

Erta di Radda Chianti Classico,
Toscana, Italy 2022

Nebbiolo | 70

Produttori del Barbaresco, Langhe,
Piemonte, Italy 2024

Piediroso | 85

Cantine Olivella Vipt, Campania, Italy
2024

Pinot Noir | 60

Red Rooster, Okanagan, BC 2022

Gamay | 65

Domaine Les Caprioles 'Diaclese',
Regnie, Beaujolais

Pinot Noir | 100

Small Wonder Block 3, Tasmania,
Australia 2023

MEDIUM REDS

Montepulciano | 55

Madia 'Torre Zambra', d'Abruzzo,
Italy 2024

Valpolicella | 70

Tommasi Valpolicella Classico Superiore
Ripasso, Veneto, Italy 2023

GSM | 80

Domaine Brusset Le Tradition Grand
Montmirail, Gigondas, France 2024

Sangiovese | 135

Col d'Orcia Brunello di Montalcino,
Toscana, Italy 2018

Cabernet Franc | 75

Domaine de Noire, Chinon, France 2026

Nebbiolo | 105

Cantina del Pino, Barbaresco, Piemonte,
Italy 2018

Cabernet Franc | 90

Fort Berens Reserve, Lilloet, BC 2022

Wine by the Bottle

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FULL, BOLD & BEAUTIFUL REDS

Corvina+ | 100

Giuseppe Campagnola Amarone,
Veneto, Italy 2021

Sangiovese | 300

Castellare di Castellina 'I Sodi di San
Niccolo', Toscana, Italy 2020

Mourvedre+ | 85

Domaine de la Begude, Bandol,
France 2021

Sangiovese | 320

Gaja Pieve Santa Restituta, Brunello Di
Montalcino, Toscana, Italy 2019

Cab Sauvignon+ | 185

Terrazas de Los Andes, Mendoza,
Argentina 2021

Merlot+ | 210

Chateau La Tour Figeac, St. Emilion,
Bordeaux, France 2021

Carmenére+ | 320

Clos Apalta, Colchagua, Chile 2020

Cab Sauvignon+ | 170

Torres 'Mas le Plana', Penedes, Spain
2019

Wine by the Bottle

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FULL, BOLD & BEAUTIFUL REDS

Tempranillo | 90

La Rioja Alta 'Vina Alberdi', Rioja,
Spain 2020

Syrah+ | 80

Bertrand Chateau de Villemajou,
Corbières-Boutenac, France 2022

Syrah | 85

Mission Hill Reserve, Okanagan,
BC 2022

Sangiovese+ | 95

La Massa Rosso, Toscana, Italy 2021

Cab Sauvignon+ | 285

Fattoria Le Pupille 'Saffredi',
Maremma, Toscana, Italy 2020

Cab Sauvignon+ | 220

San Guido 'Guidalberto', Toscana,
Italy 2023

Sangiovese | 275

Bibi Graetz 'Testamatta', Toscana,
Italy 2020

Merlot+ | 225

Tenuta Setti Ponti 'Oreno', Toscana,
Italy 2021



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Cocktails & Mocktails

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SIGNATURE OVA COCKTAILS

All cocktails are doubles

Drago Verde | 16

White Rum · Chartreuse · Pineapple ·
Lime · Ginger

Gin Italia | 16

Malfy Gin Rosa · Ginger Beer · Apricot ·
Mint

Summerland | 16

Peach Vodka · Lemon · Rose Syrup ·
Prosecco

OVA Nighter | 16

Tequila Blanco · Cointreau · Lime ·
Cucumber

Ragazzo | 17

Rye · Cinzano · Grand Marnier

Espresso Martini | 17

Espresso · Vodka · Frangelico

OVA Espresso Martini | 17

Espresso · Averna · Monkey Shoulder
Scotch

Tom Cruzu | 15

Rye · Choya Yuzu · Lemon · Grenadine

Umeshu Royale | 16

Umeshu Plum Wine · Pineapple ·
Lemon · Soda

MOCKTAILS

Watermelon Fresher | 11

Watermelon · Lemon · Soda · Mint

Lychee Rosa | 11

Lychee · Rose · Lemon · Soda

Pompelmo | 11

Elderflower · Pink Grapefruit · Lime

Garden Gnome | 11

Cucumber · Mint · Lime · Soda

Bento | 11

Yuzu · Ginger · Lime · Soda

YVR Sunset | 11

Orange · Guava · Grenadine · Lemon

Liquor

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Single Malt

	1oz	2oz
Ardbeg Wee Beastie 5yr	12	18
Macallan Dbl Cask 12yr	20	30
Craigellachie 13yr	11	17
Bunnahabhain 12yr	16	24
Glenlivet 14yr	13	20
Arran Robbie Burns	13	20
Annoc 12yr	12	18
Bruichladdich Laddie	12	18
Port Charlotte 10yr	15	23
Aberlour Dbl Cask 12yr	13	20
Benromach 10yr	9	14
Laphroaig Select	9	14
Glenmorangie 12yr	10	15
Nikka Taketsuru	15	23
Deanston Virgin Oak	12	18
Ledaig 10yr	16	24

Blended

	1oz	2oz
Monkey Shoulder	11	16

Gin

	1oz	2oz
Tanqueray	7	11
Tanqueray 10	11	18
Sheringham Seaside	10	15
Hendricks	11	16

Tequila / Mezcal

	1oz	2oz
Gran Centenario	9	14
Patron	12	18
Don Julio 1942	45	90
Clase Azul Weber	40	80
Grand Mayan Ultra Aged	28	42
Clase Azul Reposado	50	100
Del Maguey Puebla	13	20

Rum

	1oz	2oz
Havana White	8	12
El Dorado	10	15
Planteray Pineapple	9	14
Planteray Trinidad	20	30
Ron Zacapa	18	27



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Liquor & Beer

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Rye

	1oz	2oz
Crown Royal Northern	7	11
Lot 40	9	14
Signal Hill	8	12

Irish

	1oz	2oz
Bushmills Black Bush	8	12

Vodka

	1oz	2oz
Ketel One	7	11
Grey Goose	10	15
Chopin	11	16
Belvedere	11	16

Brandy / Cognac

	1oz	2oz
Martell VS	12	18
Remy Martin VSOP	22	33
Hennessy XO	80	120
Grappa Alexander	9	14

Beer

Yellow Dog High 5 Hazy IPA, BC	10
33 Acres Nirvana IPA, BC	9
Peroni Lager, Italy	9
Tofino Blonde Ale, BC	9
Corona Lager, Mexico	9
Whistler 90 Light, BC	8
Hacker Pschorr, Germany	10



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OVA

RESTAURANT & BAR

Dinner Menu