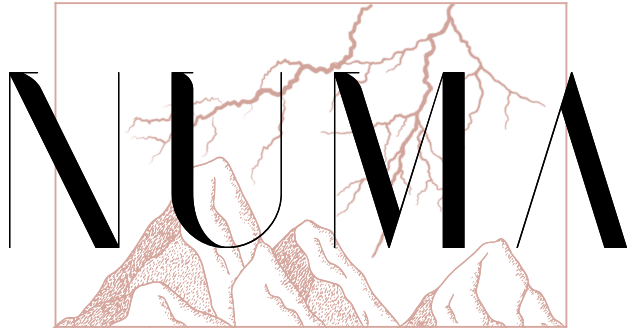




DINNER

Available Thursday, Friday & Saturday
Starting at 5pm

STARTERS

Caesar Salad	\$17
Bacon Bits, Croutons, Asiago, Crispy Capers, & Kale Add Chicken or Prawns \$8	
Charcuterie & Cheese	\$20
Cured Meats, Canadian Cheese, Olives, Crackers	
Honey Butter Whiskey Prawns	\$19
Dried Chilies, Parsley, Gem Tomatoes, Focaccia	
Double Cream Baked Brie	\$17
Fig, Fennel & Shallot Compote Crostini	
Bison Carpaccio	\$22
Espresso Rubbed Bison Loin, Green Peppercorn Vinaigrette, Pickled Shallots, Arugula, Parmesan	

ENTRÉES

CAB Braised Beef Short Rib	\$49
Chocolate Stout Beef Jus, Served with Roasted Potato Stack & Seasonal Vegetables	
12oz Beef Rib Eye	\$67
Red Wine Poached Wild Mushroom Demi-glace, Served with Roasted Potato Stack & Seasonal Vegetables	
Smoked Cornish Hen	\$40
Applewood Smoked Cornish Hen, Harissa & Roasted Garlic Pan Jus, Served with Roasted Potato Stack & Seasonal Vegetables	
Pan-Seared Salmon	\$43
Beurre Noisette Basamti Rice, Vine Tomato Lobster Gastrique	

PASTA

Butternut Squash Ravioli	\$38
Brown Butter with Sage, Walnuts, Vanilla Crumble, Gem Tomatoes, Spinach & Arugula Add Chicken or Prawns \$8	

DESSERTS

Earl Gray Crème Brulée	\$14
Topped with White Balsamic Pickled Strawberries	
Sticky Toffee Pudding	\$14
Served with Coconut Whiskey Caramel Sauce & Honeycomb Candy Add a Scoop of Vanilla Bean Ice Cream \$2	

Wine Makers Dinner

Join us Saturday, November 21st at 6:00pm for a five-course dinner with perfectly paired wines.
\$145 per person. Reserve today on steugene.ca or [OpenTable](#).

Kids Meals Available
Please ask your server