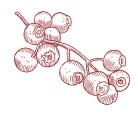


DINNER

STARTERS

Caesar Salad Romaine with Bacon Bits, Croutons, Asiago, Crispy Capers & Kale Add Chicken or Prawns \$8 Warm Danish Brie Salad Baked Danish Brie, Sour Dough, Arugula, Grilled Pepper, Sundried Tomato, Walnut, Italian Dressing Add Chicken or Prawns \$8 Cheese & Charcuterie Platter Cured Meats, Canadian Cheeses, Olives, Raincoast Crisps Honey Butter Bourbon Prawns Dried Chillies, Parsley & Gem Tomatoes,



Served with Focaccia

DESSERTS

Dietary Desserts available upon request

Truffle Chocolate Mousse \$13

ENTRÉES

All Entrées are served with Sour Cream Dijon Mashed Potato and Seasonal Vegetables

10-Hour Slow Cooked Lamb Shank Red Wine Blackberry Sauce	\$40
Atlantic Salmon Pan Seared Salmon, Brown Butter, Shallots & Capers, Red Wine Velouté	\$42
120z Rib Eye Creamy Shallot & Green Peppercorn Sauce	\$63
Mediterranean Grilled Chicken Greek Spiced & over night Marinated Chicken, Sumac Onion Salad, Tzatziki Sauce	\$38

\$26



Wild Mushroom Ravioli

Add Chicken or Prawns \$8

Pesto, Spinach, Bell Pepper, Balsamic Glaze, & Parmesan Cheese