



DINNER

STARTERS

Caesar Salad \$17
Romaine with Bacon Bits, Croutons,
Asiago, Crispy Capers & Kale
Add Chicken or Prawns \$8

Warm Danish Brie Salad \$23
Baked Danish Brie, Sour Dough, Arugula,
Grilled Pepper, Sundried Tomato, Walnut,
Italian Dressing
Add Chicken or Prawns \$8

Cheese & Charcuterie Platter \$20
Cured Meats, Canadian Cheeses,
Olives, Raincoast Crisps

Honey Butter Bourbon Prawns \$18
Dried Chillies, Parsley & Gem Tomatoes,
Served with Focaccia



DESSERTS

Truffle Chocolate Mousse \$13

Dietary Desserts available upon request

ENTRÉES

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

**10-Hour Slow Cooked
Lamb Shank** \$40
Red Wine Blackberry Sauce

Atlantic Salmon \$42
Pan Seared Salmon, Brown Butter, Shallots
& Capers, Red Wine Velouté

12oz Rib Eye \$63
Creamy Shallot & Green Peppercorn
Sauce

Mediterranean Grilled Chicken \$38
Greek Spiced & over night Marinated
Chicken, Sumac Onion Salad,
Tzatziki Sauce

Wild Mushroom Ravioli \$26
Pesto, Spinach, Bell Pepper,
Balsamic Glaze, & Parmesan Cheese
Add Chicken or Prawns \$8

