

## WINE

	6 oz	9 oz	BTL
<b>Cava</b> , Codorníu Brut, SPA (200 ml)	-	-	11
<b>Pinot Gris</b> , Mission Hill Estate Series VQA, Okanagan, BC	11	16¼	47½
<b>Cab Sauv</b> , Rodney Strong, Sonoma, USA	13¾	20	58

## THREE COURSE DINNER | \$49 PER PERSON

Enjoy your choice of one starter,  
one entrée plus one dessert.  
Excludes beverages, taxes & gratuities.

## STARTER

### Blue Cheese Wedge Salad <sup>GC</sup>

iceberg wedge, crumbled bacon &  
blue cheese dressing

### Caesar Salad

house-baked focaccia croutons, Grana Padano

### Creamy Seafood Chowder

bay scallops, clams, prawns in a creamy seafood broth

### French Onion Soup

caramelized onion & crostini, baked with  
a Swiss & Asiago cheese crust

## ENTRÉE

Steaks & prime rib are served with your choice of mashed potatoes, wild rice pilaf, baked potato,  
Chop cut fries or fresh seasonal vegetables.

### Prime Rib

8 oz, slow roasted in rock salt, cracked pepper & fresh  
herbs with hand shaved fresh horseradish & au jus

### Teriyaki Top Sirloin

7 oz, top sirloin glazed with teriyaki sauce

### Blackened Sirloin Crab Cake Oscar

7 oz, top sirloin, crab & corn cake, house-made  
béarnaise sauce

### Slow Baked Salmon <sup>GC</sup>

butternut squash purée & arugula pesto, served  
with herb quinoa & fresh seasonal vegetables

### Oven Roasted Chicken

free-run chicken with basil lemon pan jus, served  
with wild rice pilaf & fresh seasonal vegetables

## ADD-ONS

**King Crab** <sup>GC</sup> 21.95

**Lobster Tail** <sup>GC</sup> 22.95

**Asparagus** <sup>GC</sup> 7.50

**Truffle Scalloped Potatoes** 7.95

substitute truffle scalloped potatoes to  
any entrée for 3.95

## DESSERT

### Fallen Chocolate Soufflé Cake <sup>GC</sup>

with mascarpone mousse & fresh vanilla anglaise

### New York Cheesecake with Blackberry Compote

slow baked & infused with ice wine & ginger

<sup>GC</sup> Gluten Conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

Not all ingredients are listed. **Please speak directly to a manager if your allergy is severe.**

# STEAK

February 14, 2019

TASTE WITHOUT  
COMPROMISE

