

WINE

	6 oz	9 oz	BTL
Cava , Codorníu Brut, SPA (200 ml)	-	-	11
Pinot Gris , Mission Hill Estate Series VQA, Okanagan, BC	11½	17¼	53
Cab Sauv , Bogle, California, USA	14½	21½	63

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 ^{GC}

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 ^{GC}

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

Oven Roasted Chicken

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

ADD-ONS

King Crab ^{GC} 21.95

Lobster Tail ^{GC} 22.95

Asparagus ^{GC} 7.50

Truffle Scalloped Potatoes 7.95

substitute truffle scalloped potatoes to
any entrée for 3.95

DESSERT

Fallen Chocolate Soufflé Cake ^{GC}

with mascarpone mousse & fresh vanilla anglaise

New York Cheesecake with Blackberry Compote

slow baked & infused with ice wine & ginger

^{GC} 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

