

WINE

	6 oz	9 oz	BTL
Pinot Gris , Sandhill VQA, Okanagan, BC	9½	14	39¾
Cab Sauv , Buried Hope, California, USA	12	17¾	52

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 & a variety of fin fish

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

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

Teriyaki Top Sirloin

top sirloin with house-made teriyaki sauce

Blackened Sirloin Crab Cake Oscar

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

Filet Mignon

with a red wine reduction

Slow Baked Salmon ^{GC}

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

Hunter Chicken

in a rich mushroom sauce with tomatoes & fresh
tarragon, served with mashed potatoes & fresh
seasonal vegetables

TASTE WITHOUT
COMPROMISE



ADD-ONS

King Crab ^{GC} 22.95

Lobster Tail ^{GC} 21.95

Asparagus ^{V GC} 6.95

Truffle Scalloped Potatoes ^V 7.95

substitute truffle scalloped potatoes to
any entrée for 3.95

DESSERT ^V

Fallen Chocolate Soufflé Cake

with mascarpone mousse & fresh vanilla anglaise

New York Cheesecake with Cherry Compote

slow baked & infused with ice wine & ginger

^V Vegetarian menu item. ^{GC} Gluten Conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

Not all ingredients are listed. Please advise your server of any food sensitivities or preferences & ensure you **speak to a manager directly regarding severe allergies.**

CH.VDAY.18_RICH