

Feature Menu

Lindemans (Chardonnay) gls \$9.75 1/2ltr \$31.95 btl \$41.95

Oak Bay (Pinot Noir) gls \$9.50 1/2 ltr \$32.95 btl \$43.95

.....Choice of Appetizers.....

Soup of the Evening \$7.95

Iceberg Wedge Salad \$12.95

Crisp Iceberg lettuce with red onion, fresh berries, candied walnuts and our homemade berry vinaigrette dressing

Caesar Salad \$9.95

An old favorite, crisp romaine lettuce served with our own tangy Caesar dressing

Cajun Chicken Caesar Salad \$13.95

Caesar salad topped with tender Cajun spiced chicken breast

Tomato Bocconcini Salad \$12.95

Heirloom tomatoes & Bocconcini cheese served on a bed of greens

Escargot Champignon \$9.95

Escargot in mushroom caps, sizzling in garlic butter, shallots and red wine

Deep Fried Brie \$11.95

Served with Red Current Jelly and deep fried parsley

French Onion Soup \$11.95

A hearty soup baked in a steaming crock

Fresh Oysters (6) \$14.95 (3) \$7.95

.....Choice of Main Course.....

Rib Eye

Prime Alberta Beef broiled to your liking served with Cafe de Paris butter

8oz \$36.95

10oz \$42.95

Add Peppercorn Sauce \$4.95

Top Sirloin

Tender Sirloin grilled to your liking served with a red wine demi glaze

\$32.95

Pork Cordon Bleu

\$28.95

Pork Chops with Gruyere Cheese and Ham served with Morel Mushroom sauce

Rack of Lamb

\$45.95

New Zealand Lamb flavored with Dijon mustard and herbs grilled to your liking served with a side of demi-glaze

Lamb Shank

\$32.95

Braised with red wine and Rosemary

Chicken Oscar

\$34.95

Boneless chicken breasts filled with crab in a mustard cream sauce breaded and baked to perfection served with Hollandaise and asparagus

Blackened Snapper

\$34.95

Served with a mango pineapple chutney

Shrimp & Grits

\$28.95

Creole marinated grilled Shrimp served with grilled corn roasted belle peppers and creamy grilled polenta

Linguini Carbonara

\$28.95

Mushrooms and a variety of smoked bacon and ham in a white wine parmesan sauce

Ticino Meatballs

\$28.95

Homemade beef meatballs served in a rich Ticino tomato sauce served with Penne Pasta and grated Grana Padano Cheese

Herb Crusted Halibut

\$38.95

Served with a brown butter hollandaise