

Happy Valentine's Day!

Tuesday February 14 2017



Three Course Dinner Menu

.....To Start.....

Yam and Pear Bisque

or

Caprese Salad

Baby bocconcini with heirloom baby tomatoes in a wonton cup dressed with basil and balsamic dressing

or

Strands Spinach Caesar Salad

Fresh spinach tossed with our own tangy Caesar dressing topped with roasted garlic chips and fresh pomegranate.

or

Iceberg Wedge Salad

A Wedge of Iceberg topped with shaved red onion, tomatoes, berries candied pecans with Blue Cheese dressing

..... Choose a Main Course.....

Prime Rib Au Jus

8oz \$49.95 10oz \$54.95

Roast Prime Rib cut and served to your liking.

or

6oz tenderloin with Prawn skewer

\$55.95

6oz tenderloin grilled to your liking, topped and jumbo tiger prawns and served with a red wine and herb sauce.

or

Filo Wrapped Salmon

\$53.95

Fresh wild sockeye salmon topper with kale, morel mushrooms and cranberries wrapped in filo pastry and served with hollandaise

or

Valentine Chicken Supreme

\$52.95

Chicken Breast Supreme filled with cream cheese, Callebaut chocolate, dried apricots, blueberries and cranberries Served with a red wine and mixed herb sauce.

or

Curried Seafood Rigatoni Pasta

\$49.95

Halibut, mussels, prawns, snow peas, papaya in a mild curry sauce over rigatoni garnished with a cilantro cream

Add snow crab legs \$9.95

Dessert

Chocolate Cream Brulee

or

Berry Parfait

Fresh berries, vanilla ice cream layered with crème anglaise and melba sauce

or

White and Dark Callibaut Chocolate Mousse

Glass of Champagne ~\$8.95

