

DINNER

APPETIZERS

DAILY SOUP

Ask your server about today's creation

BRUSCHETTA

Fresh tomatoes, pesto and balsamic cream 10.50

CRISPY AVOCADO SLICES

Breaded avocado slices with Bam Bam sauce 11.95

FRIED CAULIFLOWER

Battered in butter milk and sriracha & yogurt dip 10.50

SPICY CALAMARI

Lightly battered, sprinkled with chili flakes 12.75

SOUTHERN-STYLE PRAWNS

Baked in a garlic Cajun cream sauce 12.95

STEAK BITES

'Blackened' beef tenderloin with horseradish dip 14.50

CHICKEN WINGS

1lb of our famous gluten free wings 13

CLASSIC ESCARGOT

Baked with plenty of butter, garlic and cheese 10.50

STEAMED MUSSELS

1lb Atlantic mussels in Thai curry sauce 14.95

BLACKENED TUNA LETTUCE WRAPS

Blackened rare with horseradish mayo 14.25

CRISPY CHICKEN TENDERS

With fries and plum sauce 14

TRUFFLE FRIES

Fresh chipped Kennebec fries, truffle oil, parmigiano reggiano and house dip 7.50

FLAT NACHOS

With mixed beans, jalapenos, fresh tomatoes, sour cream drizzle and mixed cheese 13.95

Add on Beef 5 | Chicken 6

SALADS

MIXED FIELD GREENS

With strawberry balsamic vinaigrette 8.50

Add on Grilled chicken 6 | Ahi Tuna 7 | Salmon 7

FIRE-GRILLED CAESAR

Grilled romaine hearts, melted asiago cheese and balsamic (bacon on request) 12.50 **Reg Caesar 8.50**

Add on Grilled Chicken 6 | Ahi Tuna 7 | Salmon 7

CALIFORNIA SALAD

Grilled chicken, beans, boiled eggs, tomato, onion, cucumbers, almonds and balsamic dressing 16.95

WARM SEAFOOD SALAD

Select seafood sautéed in zesty Cajun spices and served over fresh greens 20.50

STEAKS

Served with seasoned vegetables & garlic mashed potatoes

NEW YORK STRIPLOIN

House-cut AAA Alberta NY steak 8oz 26

THE TENDERLOIN

Choice-cut filet mignon 5oz 28 | 10oz (2pc) 38

RIB EYE COWBOY STEAK

14oz house-cut AAA Alberta rib eye steak 34

ADD-ONS

Green Peppercorn Pernod Sauce 3 | Mushrooms in Red Wine Demi-Glaze 4 | Tiger Prawns in Béarnaise Sauce 6

MAINS

FEATURED FISH

Ask your server for today's feature MP

BBQ BEEF BRISKET

House-smoked with fries, slaw, baked beans 20.95

LAMB OSSO BUCO

Braised lamb shank in red wine, mashed potato and seasonal veggies 22.50

BABY BACK RIBS

Rack of tender Danish pork ribs in our house BBQ sauce, with fries and coleslaw Half 18 | Full 24

ROUNDHOUSE SCHNITZEL

Tenderized pork with fresh lemon, mashed potatoes and veggies 18.95

ADD-ONS Green Peppercorn Pernod Sauce 3 | Mushrooms in Red Wine Demi-Glaze 4 | Tiger Prawns in Béarnaise Sauce 6

BEER-BATTERED FISH AND CHIPS

House lager battered cod filets, fries & coleslaw 17.50

ALMOND-CRUSTED SALMON

West Coast filet of wild salmon with a grapefruit crème fraiche, rice and seasonal veggies 21.95

BUTTER CHICKEN

Fraser Valley chicken in a smooth Indian butter sauce with rice and naan 18.75

RED THAI CURRY CHICKEN

Spicy coconut broth, bamboo shoots and rice 18.75

SEAFOOD PORTOFINO LINGUINI

Select seafood sautéed in sherry cream sauce 23

PENNE SAMBUCA

Mixed vegetables in a yellow curry sambuca cream sauce 14.95 Add on Prawns or Chicken 6

HOUSE MADE LASAGNA

Hearty meat sauce baked in béchamel and three cheese with salad and garlic toast 18.75

BURGERS

Served on a Fresh toasted house-baked bun, red pepper mayo, tomato, lettuce, red onion, pickle and fresh chipped Kennebec fries

THE CLASSIC

House-made chargrilled beef patty on a fresh bun 13.95

ADD-ONS Aged Cheddar or Swiss 1.25 | Bacon 2 | Crispy Fried Onions 1 | Mushrooms and Asiago 3.25 | Extra Patty 5 | Smoked Brisket 5

"THE HEART ATTACK" BURGER

Beef patty, mushrooms, cheddar cheese, bbq brisket, bacon and crispy fried onion 20.95

TERIYAKI SALMON

Salmon filet, teriyaki, horseradish mayo, cucumber 17.95

CAJUN OR GRILLED CHICKEN

Fraser Valley chicken breast 15.25

ADD-ONS Aged Cheddar or Swiss 1.25 | Bacon 2 | Jerk Sauce 1 | Crispy Fried Onions 1 | Mushrooms and Asiago 3.25 |

VERY VEGGIE

A protein packed patty, guacamole, cucumber 14.50

SUBSTITUTES

Yam or Truffle Fries 2.50 | Caesar Salad 2 | Fries & Salad 1.50