



Fabulicious Dinner Menu

APPETIZERS

Autumn Salad

Mixed Greens, Honey Lemon Vinaigrette, Apple, Pomegranate, Pumpkin Seeds, Goat Cheese

Daily Soup

Ceasar Salad

romaine hearts, crostini, shaved parmesan, double smoked bacon, creamy roasted garlic dressing

MAINS

Steak and Potatoes

Flat Iron Steak (Cooked Medium Rare), fingerling potato, Seasonal Vegetables, peppercorn jus

Grilled Cod

BC wild caught ling cod, orange scented jasmine rice, Thai red curry, seasonal vegetables

Duck Confit

Sweet potato bacon hash, seasonal vegetables, bacon, sour cherry gastrique

Yakisoba

*Soba noodles, soy, hoisin, garlic, ginger, carrot, bok choy, edamame, Cabbage, onion, Thai chilli **ADD Shrimp \$10***

DESSERT

Pumpkin Spice Mousse

Raspberry Chocolate Torte

We can accommodate dietary allergies & restrictions
\$42.00 per person – HST and Gratuity additional

Executive Chef – Jesse Prior