



## **Fabulicious Dinner Menu**

### **APPETIZERS**

#### **Winter 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), roasted 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**

#### **Maple Sugar Pie**

#### **Raspberry Chocolate Torte**

We can accommodate dietary allergies & restrictions

**\$42.00 per person** - HST and Gratuity additional

Executive Chef - Jesse Prior