

DINNER MENU 4PM - 9PM

STARTERS

ROASTED BEET SALAD

arugula, goat cheese, candied pecans, preserved honey
lemon vinaigrette 14.49

WILD MESCLUN GREENS

apple sage vinaigrette, pear, blue cheese,
roast almonds 13.99

CAESAR SALAD

crisp romaine, parmesan, fried capers, croutons,
balsamic drizzle 14.49

FRIED BRUSSEL SPROUTS & TOFU

maple garlic soy glazed, sriracha aioli 13.99

CRAB CAKES

3 cakes, tarragon tartar, lemon slaw 17.99

SMOKED SALMON ON WONTON CRISPS

smoked lox, red onion, capers, dijon aioli, greens 14.49

CRISPY WONTON PRAWNS

chipotle plum sauce 13.49

CALAMARI

preserve lemon, jalapeño, red onion, lime salt, tzatziki 16.99

DRY RIBS

salt & lemon pepper, sriracha ranch 13.99

MAINS

STEELHEAD SALAD

mesclun greens, red onion, capers, goat cheese,
strawberries, strawberry dill vinaigrette 24.99

CAJUN CHICKEN CAESAR

8oz breast, pecorino romano, fried capers, balsamic,
croutons 21.99

BUTTERNUT SQUASH RAVIOLI

sage brown butter, feta, candied pecans,
lemon chili cream 19.99

PESTO CHICKEN LINGUINE

8oz chicken breast, brie cheese, artichokes, sun-dried
tomatoes, red onion, pesto cream sauce 23.49

SEAFOOD HOTPOT

prawns, steelhead, snapper, rice noodles,
red curry coconut cream broth 23.99

LOBSTER RAVIOLI

ricotta stuffed ravioli, garlic cream, prawns, asparagus,
basil pesto, sun-dried tom pesto 23.99

SEAFOOD PENNE

prawns, steelhead, snapper, tomato basil
cream sauce 23.99

TERIYAKI FRIED CHICKEN RICE BOWL

wild rice, edamame, corn, red bell peppers, maple garlic
soy, spicy lemon cream, coleslaw, butter pickles, wonton
crisps 20.99

substitute Vegan Fried Brussel Bowl 19.99
sriracha tofunaise, chives

CURRY KAH LUA PRAWNS

yellow curry Kahlua cream sauce, jasmine rice,
mixed veg 23.99

PECAN CRUSTED STEELHEAD

arugula pesto bearnaise, jasmine rice,
mixed veg 27.49

AHI TUNA

fresh Ahi, sesame crusted, wasabi soy sauce, jasmine rice,
mixed veg 28.99

HALIBUT

6oz fresh filet, oven roasted, lemongrass Buerre Blanc,
jasmine rice, mixed veg 36.99

STUFFED CHICKEN

prosciutto & goat cheese stuffing, tarragon cream, mash
potato, mixed veg 25.99

BRAISED BEEF SHORT RIBS

braised in an Hoisin BBQ sauce, mash potato,
mixed veg 29.99

7OZ AAA FLATIRON STEAK

sterling silver, mash potatoes, mixed veg, WAG demi 36.99

12OZ AAA STRIPLOIN STEAK & PRAWNS

sterling silver, 3 prawns, mash potatoes, mixed veg
Whiskey bacon demi 45.99

DESSERTS

CREME BRULEE 9

TIRAMISU 9

CHOCOLATE PEANUT BUTTER PIE 9.50

CHOCOLATE GANACHE TORTE w ice cream 9.50

KIDS MENU

CHICKEN STRIPS & FRIES 13

GRILLED STEELHEAD, RICE, VEG 14

PENNE ALFREDO 12