

DINE OUT JAN 22-FEB 9

\$42 PP  
INDIVIDUAL  
THREE COURSE

# MENU

\$37 PP  
SHARED\* THREE  
COURSE

## Appetizers

*Choose one*

### Smoked Salmon Crisps

*smoked lox, wonton crisps, red onion, capers, dijon aioli, greens*

### Beef Carpaccio

*salt and pepper cured, roast garlic dijon aioli, parmesan, capers, wonton crisps*

### WAG Mesclun Greens

*yuzu sesame dressing, honeydew, pear, five spice almonds, feta*

## Main Dishes

*Choose one or two\**

### Stuffed Chicken

*full chicken breast, prosciutto goat cheese stuffing, tarragon cream*

### Curry Kahlua Prawns

*white tiger prawns, Kahlua, yellow curry cream sauce*

### Cajun Ahi Tuna

*cajun crust, medium rare, citrus dill yogurt*

### Beef Tenderloin +\$12

*6oz AAA Alberta beef tenderloin, peppercorn crust, whiskey cream sauce*

### Half Lamb Rack +\$12

*Maple dijon herb crust, rosemary demi*

### Butternut Squash Ravioli

*sage brown butter, feta, candied pecans, onions, lemon chili cream*

## Desserts

*Choose one*

### Creme Brulee

*vanilla, lemon, caramelized sugar*

### Churro Cheesecake

*dulce de leche caramel sauce, churro bites*

### Chocolate PB Pie

*chocolate, graham crust, creamy peanut butter filling*



## WINE

*Special*

Burrowing Owl  
Merlot \$58

Burrowing Owl  
Sauvignon Blanc \$52



prices do not include taxes or gratuity  
cannot be combined with other discounts, wine special only available with dine out