

4-COURSE DINNER MENU

APPETIZERS

choice of

Garlic Bread Cluster

With roasted garlic and basil butter.
with mozzarella cheese add \$3

Cornmeal & Buttermilk Calamari

Flour dusted and fast fried. Tossed with pickled peppers and fresh coriander leaves. Served with poblano avocado crema.

Jumbo Shrimp Cocktail

Jumbo size black tiger shrimp, served with roasted red pepper, tequila lime cocktail sauce.

Fried Brie

Tempura battered, fried to perfection and accompanied by a strawberry jalapeno preserve.

Crab Cakes

Our finest jewels of the sea mixed with fresh herbs and bread crumbs, fried to golden perfection.

SOUPS & SALADS

choice of

Caesar Salad Wedge

Crisp artisan romaine wedge with housemade dressing , seasoned croutons , smoked bacon crumble.

Chopped Salad

Artisan greens with vine ripened tomato's, English cucumbers with an array of pickled sweet drops and Bermuda onions.

Signature Prime Rib Soup

Our famous prime rib in a hearty beef broth with fresh seasonal vegetables and Canadian pot barley.

ENTREE

choice of

PRIME RIB OF BEEF - *our house specialty!*

Succulent slow roasted, AAA highest quality, grain fed, hand rubbed with an eclectic selection of spices. The ultimate in tenderness and flavour served in its natural juices. Prime time perfection! 12oz

Stuffed Chicken Supreme

8oz chicken supreme stuffed with marinated artichokes, roasted red peppers and feta cheese, served with a mushroom sherry cream sauce.

Pan Seared Atlantic Salmon

Atlantic salmon with skillet charred heirloom tomatoes and chardonnay Verde.

Chicken Penne Rustica

Penne pasta tossed with grilled chicken, field mushrooms, baby spinach garlic, onions and roasted red peppers in a riesling goat's cheese cream.

Ribeye Steak 10oz

Fully flavoured, generous marbling.

DESSERT

Chef's Choice of Dessert