

# Dinner Menu

## Appetizers

Soup of the Day	\$4.95
New England Style Clam Chowder	\$5.95
Grilled White and Green Asparagus Salad <i>with balsamic reduction and truffle oil</i>	\$5.25
Market Green Salad <i>with grape tomatoes and English cucumber</i>	\$4.95
Caesar Salad <i>with focaccia croutons</i>	\$6.95
Smoked Wild Sockeye Salmon <i>with capers and onions</i>	\$8.95
Sake Poached Shrimp Cocktail <i>with Wasabi infused soy aioli</i>	\$8.95
Crab and Shrimp cake <i>with dill rémoulade</i>	\$9.25
BC Brie Fritter <i>with cranberry sauce</i>	\$7.95

## Pizzas and Pasta

Pepperoni Pizza	\$11.95
Margarita Pizza <i>Roma tomato, mozzarella cheese, garlic olive oil and basil</i>	\$12.95
Hawaiian Pizza <i>Black Forest ham and pineapple</i>	\$12.95
Chicken Alfredo Pizza <i>chicken, mushroom, Alfredo sauce &amp; Mozzarella cheese</i>	\$12.95
Jumbo Ravioli filled with Chicken and Sun-dried Tomato <i>in a fresh tomato cream sauce</i>	\$12.95
Linguini with Wild Mushrooms, Spinach and Grape Tomatoes <i>tossed with roasted garlic and extra virgin olive oil</i>	\$12.95
Classic Sirloin Beef Burger <i>with tomato, lettuce, pickles and relish</i>	\$9.95
	Add bacon, mushrooms or cheese \$1.00
Chicken Breast <i>with Caramelized Onions and Smoked Paprika Aioli on focaccia bread</i>	\$9.95

## Special Features

Ask your server about our Roast of the Day and  
Pasta of the Day Specials

Try pairing your dinner with our  
Feature Wine of the Month

## Entrées

Poached Filet of Sole from Heacate Strait BC <i>with pacific shrimp and a dill Chardonnay wine sauce</i>	\$14.95
Almond Crusted Rainbow Trout Filet <i>with minted hoisin sauce</i>	\$14.95
BC Wild Salmon Filet <i>with shiitake mushroom and maple ginger teriyaki glaze</i>	\$16.95
Stuffed Chicken Breast <i>with Canadian white cheddar with orange sauce</i>	\$15.95
Veal Liver and Double Smoked Bacon <i>with sautéed sweet onion</i>	\$14.95
Panko Breaded Pork Tenderloin <i>with Thai red curry sauce</i>	\$14.95
Healthy Choice: <i>Hot grilled vegetable platter with balsamic vinaigrette served with your choice of:</i>	
Grilled Wild Salmon	\$12.95
Chicken Breast	\$11.95
6oz Top Sirloin Steak	\$12.95
Grilled AAA Top Sirloin Steak <i>with green peppercorn sauce or café de Paris butter</i>	\$18.95

## Dessert

New York Cheesecake	\$4.95
Belgian Chocolate Mousse Cake	\$5.95
Maple Cream Caramel	\$4.95
Apple Pie	\$4.25
	With Ice Cream \$5.25
Chocolate Lava Cake <i>with Raspberry Purée</i>	\$4.25
Bread Pudding, <i>with Vanilla Ice Cream and Caramel Drizzle</i>	\$4.95
Ice Cream Selection	\$3.95
<i>Vanilla</i>	
<i>Rolo</i>	
<i>Strawberry</i>	

Why not add Baileys or Drambuie to that  
cup of coffee?

Ask your server about our Liqueur  
Coffee Selections