

# Entrees

## TURF

### Red Wine Flank Steak 22

Grilled Flank Steak marinated in Red Wine and Rosemary. Wild Mushroom Cream. Fresh Garlic Mash. Fresh Grilled Vegetables.

 Merlot

### Filet Mignon 29

Fire grilled AAA Filet Mignon with Maître D'hôtel Butter. Hand cut Pomme Frites. Aioli. Fresh Grilled Vegetables.

 Cab Sauv or Zin

### Bone in Rib-eye au Poivre w Béarnaise Sauce 30

14 oz Bone-in Rib eye encrusted with Black Peppercorn. Garlic Mashed Potatoes. Fresh Grilled Vegetables.

 Meritage

### The Porterhouse 40

The King 24 oz. AAA Canadian aged Beef. Sautéed Wild Mushrooms. Sea salt Baked Potato. Fresh Grilled Vegetables.

 Malbec or Syrah

## SURF

### Wild B.C. Salmon 22

Wild B.C. Salmon with Smoked Salmon and Horseradish Crust. Compound Citrus Butter. Wild Rice. Fresh Grilled Vegetables.

 Pinot Noir or Chardonnay

### Snow Crab Leg 29

Full pound, freshly steamed. Wild rice and wilted Baby Spinach. Half-pound Dinner 19 Half-pound add-on 15

 Pinot Blanc or Gwartz

### Pan seared Prawns in Green Curry on Coconut Rice

22 Jumbo Prawns in Thai Green Curry sauteed with Fresh Vegetables and Haas Avacado.

 Chardonnay or Viognier

### Sol Seafood Trilogy 35

Butter Poached Lobster Tail, Citron Shrimp Scampi, Sea Scallops au Meuniere. Fresh drawn Garlic butter. Wild Rice. Steamed Asparagus.

 Chardonnay or Viognier

## EVERYTHING IN BETWEEN


### The Mecca Burger 14

Charbroiled Freshly Ground Chuck infused with fresh Herb Butter. Cheddar Cheese, Sautéed Mushrooms, Onions and fresh Aioli. Sweet Potato Chips.

 Pinot Noir or Tempranillo


### Rack of Spring Lamb 36

Full rack of New Zealand spring Lamb Chops encrusted with fresh Herbs. Blackberry Beurre Blanc. Wild Rice. Asparagus.

 Seventy-Four K or Syrah

### Butter Chicken Tandoori Masala 21

Tandoori Chicken in butter, tomato and cream on Basmati Rice. Handmade buttered Naan Bread. Cool Cucumber Raita.

 Riesling or Sauv Blanc

### Warm Triple Brie and Fresh Basil Chicken Supreme 27

Triple Cream Brie and Fresh Basil stuffed Chicken Breast. Creamy Parmesan White Wine Risotto. Fresh Asparagus.

 Chardonnay

### Pan-seared Apricot Glazed Duck Breast 21

Breast of Muscovy Duck pan seared and glazed with Apricot. Wild rice. Mesclun greens.

 Viognier

### Wild Mushroom Risotto 14

Creamy Parmesan, Garlic and White Wine Risotto. Shitake, Portabellini & B.C. Button Mushrooms.


 Pinot Gris or Blanc

### Italian Table for Two 40

Wild Mixed Greens with House made Dressing. Fresh baked Filone baguette with Olive Oil and Dark Balsamic. Two hand rolled fresh pasta entrees announced by your server.

### Italian Table for One 20

Add on Lobster Tail ...12 Sautéed Wild Mushrooms...5 Fresh Grilled Vegetables...6  
Hand-made Béarnaise....4 Steamed Asparagus ...5 Half Pound Crab Legs...15

 This represents staff wine favourites to pair with. Groups of 8 or more will have a 15% grat added to bills.