



19th Anniversary Celebration Menu

Available 11:30 am - close

Choose one option per person from each section

Appetizer

Beet & Pistachio Brittle Salad

Crab Corn Bisque

Duo of Lobster Tacos

Crab Cakes

Entrée

Center Cut Filet, Bone Marrow & Oysters

Hand cut Filet 6 oz, bone marrow topped with fried oysters + prosciutto wrapped asparagus, roast garlic Yukon Gold potatoes & shiraz reduction

Creole New York Strip Loin & Prawns

Hand cut New York 6 oz topped with compound butter and prawns served with buttermilk mash and seasonal vegetables

Wild BC Sockeye Salmon & Scallops

baby carrots, hickory smoked potatoes, asparagus, brown butter sauce

Ancho Roasted Farm Chicken & Local Pork Belly

Fresh pan roasted chicken breast and pork belly with wild BC mushrooms & shiraz reduction, served with a creamy potato and leek hash

East Coast Style Lobster Crockpot

lobster, prawns, corn, asparagus and mushrooms in a creamy lobster sauce, topped with a puff pastry and a crockpot

Dessert

Trio of Italian Doughnuts

filled with crème brûlée and served with chocolates & raspberry coulis sauce

Key Lime Pie

served with whipped cream and raspberry coulis

Triple Chocolate Mousse Parfait

layered with chocolate espresso torte & whipped sugar cream topped with raspberry coulis

No Substitutions - Taxes & Gratuity Extra

Offer Valid as of Jan 6, 2016. Expires April 25 th, 2016 - Not Valid for February 12, 13, or 14th 2016
Reservations Recommended

May not be combined with any other offer.