



“ 17th Anniversary Celebration Menu for 2 ”

\$145.00 value

Choose 2 items from each section.

START

CLASSIC CAESAR 11
shredded parmesan and garlic croutons

MILD GINGER BEEF TIPS 11.5

OUR FAMOUS CRAB CAKES 15.5
peach and sweet pepper chutney

ENTRÉE

CALIFORNIA CUT (6oz.) + CRAB CAKE, JUMBO & PRAWNS 36.5
hand cut New York with prosciutto wrapped asparagus, roast garlic
crushed Yukon gold potatoes and &shiraz reduction

PECAN CRUSTED SALMON 27.75
served on chow mien noodles tossed with balsamic
and maple glazed vegetables

WEST COAST PAELLA 28.75
halibut, salmon, scallops, shrimp, bistro prawns, chorizo sausage,
peppers, onions, mussels, spicy Creole rice, served in a copper pan

SEAFOOD HOT POT 34.75
salmon, scallops, shrimp, prawns, halibut, lobster and mushrooms
in a creamy tomato sauce, served in a puff pastry topped crock pot

STUFFED CHICKEN PAPPARDELLE 26.5
pan roasted chicken breast stuffed with crab, shrimp, roasted garlic,
cream cheese, asiago, on top of pappardelle noodles

SEAFOOD RISOTTO 28
Salmon, halibut, scallops, shrimp, crab claws and prawns,
creamy dill risotto, with shaved as the asiago cheese

MIXED GRILL PLATTER 48
New York steak (6oz.) + split lobster tail, scallops, gyoza shrimp dumplings + trio of crisp oysters
with pan roasted carrots, roast garlic crushed Yukon gold potatoes and Shiraz reduction

DESSERT

WHITE CHOCOLATE CREME BRULÉ 8.5

TRIPLE CHOCOLATE PARFAIT 9

Tax based on \$69.99 & Gratuity
EXTRA
Substitutions unavailable