

Mains



New York Steak

Cut in-house, chargrilled to your liking and topped with garlic pan-fried mushrooms, served with garlic toast. 8oz - \$38

Peppercorn Blue Cheese Steak

8 oz New York Steak dredged in crushed peppercorns, pan seared and finished in the oven. Topped with crumbled blue cheese and served with garlic toast. \$40

Chicken Neptune

Grilled chicken breast topped with four prawns and house-made hollandaise. \$34

Cedar Plank Wild BC Salmon

6oz fillet of Sockeye Salmon baked on a cedar plank & served with lemon-dill butter. \$35

Grilled Chicken Provencal

6oz chicken breast grilled and topped with a white wine, tomato, onion and basil concasse, with shaved Parmesan and served with garlic toast. \$33

BBQ Baby Back Ribs

Full rack of pork ribs, dry rubbed with in-house seasonings and then slow roasted with our homemade BBQ sauce. \$36 Half Rack \$29

All the above are served with seasonal fresh vegetables and your choice of the daily potato feature or rice pilaf.

Fish & Chips *Tempura battered cod, served with fries, coleslaw, tartar sauce & fresh lemon. 2 piece \$24 / 1 piece \$18*

Southwest Black Bean Chili

A classic blend of onions, garlic, banana peppers, black beans, celery, green peppers & tomatoes, stewed with chili spices and served with salsa, guacamole and fried tortillas. \$22

Butter Chicken *Chicken breast pan-fried in a mildly spiced curry sauce, served on rice, with garlic pita bread & coleslaw. \$25*

Shepherds Pie *Traditional meat pie, topped with mashed potatoes & cheddar cheese, served with green salad & garlic toast. \$23*

Pasta of the Day *Served with garlic toast. Ask your server for today's feature. \$24*



Please advise if you are gluten intolerant or celiac when ordering.

Prices do not include applicable taxes or gratuity.

