

## Appys

### Calamari

Panko breaded calamari rings, lightly deep fried. Served with tzatziki and red onion garnish. \$17

### **Thai Coconut Prawns**

Prawns lightly sautéed in a creamy sauce of coconut milk, basil oil, cilantro & lime, served with garlic toast. \$18

### **Grilled Pita**

Served with tzatziki &hummus \$14

### **Chicken Wings**

Wings - your choice of Spicy Hot, Teriyaki, or Ginger-Garlic. \$18

### **Scotty Fries**

Crispy fries smothered with gravy, cheddar & jalapenos. \$11.50

### **Mussels Marinara**

Mussels poached in a white wine, tomato, garlic and onion cream, topped with shaved Parmesan, served with garlic baguette. \$16

Salads Main salads are served with garlic toast.

Artisan Mixed Greens with seasonal vegetables. Dressing choices: Balsamic Vinaigrette, Thousand Island, Italian, Blue Cheese or Ranch, \$17 Starter \$10

Greek Salad Tomatoes on the vine with mixed peppers, red onions and cucumber, tossed with Greek dressing, Feta cheese and Kalamata olives, \$19 Starter \$13

Strawberry Spinach Fresh strawberries tossed with spinach, red onions, spicy roasted pecans & goat cheese, served with a balsamic vinaigrette. \$20 Starter \$13

Caesar Crisp romaine with garlic crostini croutons and crisp bacon tossed in our own classic caesar dressing, topped with shaved Parmesan. \$18 Starter \$11

Add 4 prawns or ½ chicken breast \$5.50

Salads can be served gluten free without garlic toast & croutons. Please advise server of any allergies.

### Kids Meals \$11.95

Chicken wings - plain, Teriyaki or ginger garlic Pasta with garlic butter and Parmesan Grilled Cheese & fries Chicken Nuggets & fries

# Mains



### **New York Steak**

Cut in-house, chargrilled to your liking and topped with garlic pan-fried mushrooms, served with garlic toast. 8oz - \$36

### 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. \$38

### Chicken Neptune

Grilled chicken breast topped with four prawns and house-made hollandaise. \$33

### Cedar Plank Wild BC Salmon

60z fillet of Sockeye Salmon baked on a cedar plank & served with lemon-dill butter. \$34

### **Grilled Chicken Provencal**

60z chicken breast grilled and topped with a white wine, tomato, onion and basil concasse, with shaved Parmesan and served with garlic toast. \$32

### **BBQ Baby Back Ribs**

Full rack of pork ribs, dry rubbed with inhouse seasonings and then slow roasted with our homemade BBQ sauce. \$35 Half Rack \$28

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 \$22/1 piece \$17

### **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. \$21

Butter Chicken Chicken breast panfried in a mildly spiced curry sauce, served on rice, with garlic pita bread & coleslaw. \$24

Shepherds Pie Traditional meat pie, topped with mashed potatoes & cheddar cheese, served with green salad & garlic toast. \$22

Pasta of the Day Served with garlic toast. Ask your server for today's feature. \$23

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

