



Entrée Fresh Sheet

February 20th ~ March 4th



Beef Tenderloin \$24

*Alberta AAA beef tenderloin grilled to your liking.
Topped with crab, asparagus and hollandaise sauce.*

Rack of Lamb \$23

*Rack of lamb coated with crushed Bbq pecans
and drizzled with a red wine truffle sauce.*

Seafood Grill \$22

*Chef's daily seafood grill - ask your server for today's selection.
Served with drawn butter, basmati rice and seasonal vegetables.*

Wild Salmon \$21

*Pan seared wild salmon filet served with
calamari-baby shrimp risotto and seasonal vegetables.*

Pork Chop \$19

*Center cut pork chop with tarragon demi glaze, baked BC
apple, seasonal vegetables and rosemary roasted baby potatoes.*

Fish & Chips \$18

*Two filets of BC halibut in Granville Island beer batter. Served
with French fries, coleslaw and house made tartar sauce.*



Gourmet Beef Burger \$15

*Our signature house made beef patty with pepper Jack cheese, bacon,
sweet corn relish, cilantro and all the usual fixings. Fries or salad.*

Triple Chocolate Pâté \$7

*With marinated seasonal berries, fruit coulis and
house made chocolate dipped meringue cookie.*

Prime Rib Dinner on Friday, Saturday and Sunday Evening

8 oz. ~ \$22 10 oz. ~ \$25

Slow Roasted Alberta Prime Rib of Beef, Yorkshire Pudding,
Au Jus, Chef's Choice of Potatoes and Seasonal Vegetables.

~ Prices do not include the government's share of 12% HST ~