

Entrées

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| COLUMBIA VALLEY BISON TENDERLOIN wrapped in double smoked bacon and drizzled with huckleberry jus and rosemary potatoes | 42 |
| CHAR GRILLED NEW YORK STEAK 8oz with apple whiskey jus and rosemary potatoes | 32 |
| BACON CRUSTED BEEF TENDERLOIN 8oz with maple whiskey jus and rosemary potatoes | 36 |
| SURF AND TURF fire grilled 8 oz NY steak and king crab legs with rosemary potatoes | 38 |
| LEMON GARLIC ROASTED LAMB RACK with a Dijon crust and rosemary potatoes | 38 |
| FIRE GRILLED CHICKEN GORGONZOLA with spinach, almonds and served with potato gnocchi | 28 |
| PAN SEARED CHICKEN SUPREME with pineapple mango salsa and roasted red chili sauce, served with wild rice pilaf | 28 |
| ROAST AAA PRIME RIB with pan jus, Yorkshire pudding and garlic mashed potato | 8oz 30 10oz 34 |

(PRIME RIB IS AVAILABLE FRIDAY AND SATURDAY EVENINGS)

Fish

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| PISTACHIO CRUSTED HALIBUT FILLET with lemongrass coconut cream and wild rice pilaf | 36 |
| BAKED CEDAR PLANK SALMON wild sockeye salmon with Jack Daniel's barbeque sauce and wild rice pilaf | 30 |
| PAN SEARED PICKEREL with fennel and apple slaw and wild rice pilaf | 28 |

ALL ENTRÉES SERVED WITH SELECT ORGANIC VEGETABLES

Pasta

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| SEAFOOD LINGUINI prawns, lobster, scallops and calamari tossed in a tomato basil sauce | 30 |
| CRAB AND LOBSTER RAVIOLI with a balsamic parmesan cream sauce | 24 |
| ROASTED TOMATO LINGUINI fresh select vegetables, whole basil and a light olive oil and garlic sauce | 18 |
| ROASTED VEGETABLE STRUDEL with goat cheese, soya beans, spinach & green onion sauce | 18 |

All prices are subject to applicable taxes

