

Dinner Appetizers

Soup of the Day 8

The chef's daily inspiration

Cream of Mushroom Soup 8

A traditional favourite

Seafood Chowder 9

Rich, creamy & delicious

Caesar Salad 10

Crisp romaine, garlic croutons & freshly grated parmesan

Gorgonzola Salad 11

Served with mesclun greens, sundried cranberries & sliced beets with a sherry & thyme vinaigrette dressing

Sweet Chili Chicken 12

Tempura battered chicken lightly tossed in sweet chili sauce

Crispy Calamari 13

With lemon garlic aioli & grilled pita bread

West Coast Mussels 15

White wine, garlic, lemon & dill butter sauce

Crab Cakes 15

Red pepper aioli, pea shoots & lemon

Pasta Mains

Chicken Carbonara 17

A creamy parmesan & bacon sauce with tender chicken over a bed of penne pasta

Beef Stroganoff 17

Sautéed beef in a sour-cream sauce with onions & mushrooms, served over a bed of German egg noodles

Chicken Parmesan 18

Breaded chicken breast on a bed of linguini with our homemade marinara sauce

Pesto Prawn Penne 23

Garlic butter prawns in a creamy pesto sauce with crumbled feta & sundried tomatoes

Dinner Mains

Fish & Chips 15

Homemade beer-battered cod filets with French fries & tartar sauce

Steak & Chips 16

6oz. sirloin steak topped with sautéed mushrooms & served with French fries

Vegetarian Teriyaki Stir-Fry 17

Soft chow mein noodles, carrots, sweet peppers, shitake mushroom, bok choy & red onions in a teriyaki sauce

Chicken Cordon Bleu 24

Ham & Swiss cheese stuffed chicken supreme with a creamy tarragon sauce, roasted garlic mashed potatoes & seasonal vegetables

Maple Salmon 25

6 oz maple glazed salmon filet, saffron rice & seasonal vegetables

German Sauerbraten 26

Braised beef brisket marinated in red wine & spices, spatzli, red cabbage & seasonal vegetables

Jaegerschnitzel 27

Sautéed pork medallions with a creamy white wine mushroom sauce, spatzli & seasonal vegetables

Peppercorn New York Steak 29

8 oz. AAA NY steak topped with a creamy brandy peppercorn sauce, roasted garlic mashed potatoes & seasonal vegetables

Cheese Fondue for Two 49

(add \$24 for each additional person)

Emmenthal & Gruyère cheese prepared with white wine & served with bread, vegetables & fruit