



VALENTINES DAYS

Friday February 10 - Tuesday February 14



Order menu items a la carte or enjoy a 3 course meal for \$35
(choice of starter and entrée with Chocolate Pâté for dessert)

Starters

- Baked Oysters** 12
*Baked Fanny Bay Oysters (5) with baby spinach,
lobster veloute and Canadian Caviar.*
- Mushroom Bisque** 9
Wild mushroom bisque topped with shredded Bbq free range chicken.
- Prawns** 9
Prawns sautéed in garlic with hot house yellow tomato salsa.

Entrées

(all entrées except pasta dish served with Chef's choice of potatoes and seasonal vegetables)

- 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.*
- Arctic Char** 21
*Baked arctic char with king crab leg with a duo of saffron
and spinach sauces. Garnished with mini greens.*
- Seafood Pasta** 20
*Prawns, scallops, wild salmon, baby shrimp and fresh mussels with
tri-color penne pasta tossed in dill cream sauce with diced tomato.*

Dessert

- Triple Chocolate Pâté** 7
*With marinated seasonal berries, fruit coulis and
house made chocolate dipped meringue cookie.*