

Dine Out 2026 Menu \$35

January 21st to February 14th

Appetizer

West Coast Salmon Cakes

With house made tartar sauce

Philly Cheesesteak Spring Rolls

Sliced prime rib, onions, peppers & cheese tucked in a wonton wrap served with beef gravy

House made Cornbread (V)

With honey butter

Main Course

Fried Chicken & Ribs

A half rack of the our signature ribs with fried chicken thigh with an ancho honey drizzle, served with coleslaw and mashed potatoes

Forno Roasted Steelhead (GF)

5 oz Steelhead with a scallop mousse, white wine garlic cream sauce and succotash

Seafood Linguine

Prawns, Rockfish, Crab & cherry tomatoes, in a white wine garlic cream sauce

Mushroom Flatbread (V)

Wild mushrooms, caramelized onions, and mozzarella cheese on a roasted garlic and cream cheese base, topped with crisp kale and truffle oil

Desserts

Mini Donuts (5)

With a fireball frosting

Chocolate Mousse (VG)

Homemade with avocados with raspberry compote (Dairy free & Vegan)

Add a 3 course VQA Wine pairing for \$23.

(Enjoy a 3oz wine with Appetizer, 6oz with Dinner, and 3oz with Dessert)