

# Dine Out 2026 Menu \$35

January 21<sup>st</sup> to February 14<sup>th</sup>

## 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)