



## **\$45 Dine Around Menu**

### **Appetizer's**

**Tuna Tataki Slaw Salad**  
Rare Sesame seared Tuna Asian Cabbage Slaw with a Szechuan Tare Vinaigrette Arugula and Roasted Peanuts

**Artisan Greens With Warm Goat Cheese**  
Blend of Greens and Curled Root Vegetables Grape Tomatoes Apple Riesling Vinaigrette

**Classic Caesar with Parmesan Fire Roasted Tomato**  
Lemon Garlic With a Touch of Anchovy Heart of Romaine, Crostini's finished with Grana Padano Cheese

### **Main's**

**5oz Ginger Tare New York**  
Hand Butchered New York steak finished with our Ginger Tare and Nori, served with Flavored Mash Potatoes and Roasted Vegetables

**8oz AAA Roasted Top Sirloin**  
Slow Roasted with our Signature Milled Spice Mix with Pan Drip Demi-glace. Served with Flavored Mash Potatoes, Frizzled onions and Roasted Vegetables.

**Crispy Salmon**  
Cast Iron Seared, Skin on Sockeye Finished with Ginger Tare and Sweet Pea Rice Roasted Vegetables

**Stone Oven Roast Chicken & Prawns**  
Skin on Breast, done in Stone Oven, with Cracked Pepper and Fresh Herbs, sautéed garlic prawns, Flavored Mash Potatoes and seasonal vegetables.

**Vongole Pasta & Tempura Portobello**  
Seafood Pasta with a Savory Surf Clams Salt Spring Island Mussels and Black Tiger Prawns in a Garlic White wine Sauce with Spaghettini Noodles

### **Dessert's**

**Crème Brule** - Rich Vanilla Custard with a sugar Caramel Crust.

**Cheesecake** - House made New York Style baked Cheesecake with Seasonal Berry Coulis.