

# Dine-In & Takeout Dinner Menu

Open Tues to Sun  
5pm to 8:30pm

## Featured wine

Burrowing Owl Pinot Gris  
\$46/bottle

2016 Burrowing Owl Meritage  
\$79/ Bottle

## Soups

**Wild Mushroom**  
*cream soup*  
\$9.95

**French Onion**  
*cheese crouton*  
\$10.95

**Seafood Chowder**  
*variety of seafood with hint of fennel*  
\$12.95

## Salads

**Mixed Artisan Lettuce**  
*assortment of baby lettuces  
house dressing*  
\$9.95

**Classic Caesar**  
*romaine, parmesan, croutons  
& anchovy dressing*  
\$12.95

**Gold Beet & Goat Cheese**  
*mixed artisan lettuce, prosciutto  
& balsamic reduction*  
\$12.95

## Appetizers

**Escargot**  
*garlic butter & mushrooms*  
\$14.95

**Crab Cakes**  
*smoked paprika aioli*  
\$16.95

**Prawns & Scallops**  
*fennel slaw & pickled onion*  
\$16.95

**Oyster Rockefeller**  
*spinach, pernod & hollandaise*  
\$16.95

## Seafood

**Wild Tiger Prawns**  
*garlic butter  
seasonal vegetables and rice pilaf*  
\$28.95

**Wild Sockeye Salmon**  
*creamed leek & spinach  
seasonal vegetables and rice pilaf*  
\$28.95

**3 Crab Cakes**  
*smoked paprika aioli  
seasonal vegetables and rice pilaf*  
\$29.95

**Prawns & Scallops**  
*shrimp bisque  
seasonal vegetables and rice pilaf*  
\$29.95

**Panko Crusted Halibut**  
*caper & dill cream sauce  
seasonal vegetables and rice pilaf*  
\$33.95

**Lobster Tail**  
*garlic butter  
seasonal vegetables and rice pilaf*  
\$36.95

**Seafood Sampler**  
*salmon, halibut, scallops & prawns  
lemon & saffron sauce  
seasonal vegetables and rice pilaf*  
\$36.95

**Platter for Two**  
*lobster tail, salmon, halibut, scallop & prawns  
lemon & saffron sauce  
seasonal vegetables and rice pilaf*  
\$119.95

## Meats

**Veal Schnitzel**  
*onion & mushroom sauce,  
braised red cabbage,  
seasonal vegetables and spaetzle*  
\$28.95

**Brie & Prosciutto Chicken**  
*apricot cream sauce  
seasonal vegetables and mashed potato*  
\$29.95

**Lamb Shank**  
*tomato & herb jus  
seasonal vegetables and mashed potato*  
\$29.95

**Lamb Rack**  
*cherry & mint sauce  
seasonal vegetables and mashed potato*  
\$38.95

**NY Steak**  
*demi glace  
seasonal vegetables and mashed potato*  
8oz \$32.95 10 oz \$36.95

**NY Steak & Prawns**  
*demi glace & béarnaise  
seasonal vegetables and mashed potato*  
8oz \$39.95 10 oz \$44.95

**Filet Mignon**  
*demi glace & béarnaise  
seasonal vegetables and mashed potato*  
\$39.95

**Prime Rib Fridays**  
*au jus & yorkshire pudding  
seasonal vegetables and mashed potato*  
8 oz \$31.95 10 oz \$36.95

## Pastas

**Vegetarian**  
*grilled vegetables in tomato sauce*  
\$24.95

**Chicken & Chorizo**  
*mushrooms in rosé sauce*  
\$28.95

**Seafood**  
*mixed seafood in cream sauce*  
\$29.95

## Desserts

\$9

Gran Marnier  
Crème Caramel

Chocolate Hazelnut  
Crème Brulée

Log House  
Cheesecake

Apple Crumble Pie  
À la mode

Belgian Chocolate  
Mousse

Tiramisu