

3 Course Dinner Menu

Choice of cup of seafood chowder or starter salad

(Caesar or Mixed Greens)

Choice of Entree

Seafood Linguini

Local clams and mussels, sockeye salmon & prawns in a garlic wine parmesan cream sauce tossed in linguini topped with 4 bacon wrapped scallops and served with garlic toast

Sockeye Salmon Fillet

8oz fillet of sockeye salmon topped with a seasonal salsa served with jasmine rice & vegetable

8 oz Sirloin AAA Steak BBQ or Teriyaki

Chargrilled to your preference, and served with potato of the day & vegetable

Half Rack of BBQ Ribs

Baby back ribs with bourbon BBQ sauce served with house cut fries and coleslaw

Balsamic Chicken

2 grilled Chicken Breasts topped with a creamy garlic pesto sauce served with potato of the day & vegetable

Chicken or Prawn Curry Bowl

Choice of Chicken or prawns with vegetables in a curry sauce served with jasmine rice and naan bread

Chef's Dessert