



Dine Around

3-Course Dinner \$25

First Offerings



“Award Winning” Seafood Chowder

pressed herb oil

or

Sundried Cranberry & Candied Pecan Salad

shaved parmesan , maple gala apple dressing

or

Pan Seared Smoked Pork Belly & Chicken Cakes

mango salsa, handpicked greens

Entrees

Grilled Alberta Beef 8oz Striploin

yukon gold potato terrine, red wine jus

or

Pan Seared Pork Tenderloin

parmesan risotto, cranberry apple jam

or

Blueberry Glazed Wild Sockeye

herb spaetzle

Desserts

Chef's Choice Cheesecake

or

Warm Berry & Fruit Crumble

whipped cream

or

Strawberry Shortcake

vanilla bean gelato

Featured Dine Around Wines by the Glass:

Loimer 'Lois' Gruner Veltliner 2009 austria

5oz gls \$5.50

Similar to a Pinot Grigio – crisp and bone-dry, no oak, great food wine for salads, soups & seafood.

Cantele Primitivo 2007 italy

5oz gls \$7.00

The Italian cousin to California's Zinfandel. Medium-bodied, soft & elegant with plum/cherry tones.

HST not included

