



Mains:

Certified Angus Beef Hanging Tenderloin or 8 oz Flat Iron Steak

*Add Filet Mignon 5oz, 8oz or 10oz center cuts for \$5/\$10/\$15

*Add Ribeye 10oz or 16oz for \$5/\$10

*Add Veal Chop 10oz \$5

red wine jus

Braised PEI Beef Short Ribs
cauliflower puree and fresh horseradish

Elk Striploin
sautéed wild mushrooms and game jus

Venison Short Loin
huckleberry and red wine sauce

Fraser Valley Duck Breast
lavender duck jus

Organic Chicken Breast
squash puree, roasted garlic and thyme jus

Slow Cooked Lamb Shank
rosemary jus

Herb Crusted Lamb Rack
lamb jus

Berkshire 10oz Bone in Pork Chop or Pork Tenderloin
roast onion, apple, bacon and moscato jus

Quebec Rabbit Saltimbocca
wild boar bacon

Wild BC Ling Cod
lemongrass fumet

Alaskan Arctic Char
bouillabaisse butter

Pan Seared Pacific Scallop

Fennel Crusted Albacore Tuna
grilled scallion and soy vinaigrette

Nova Scotia Lobster (Half)
full lobster as a main add \$20
**add half to any main for \$20
garlic butter

Prosciutto Wrapped Sturgeon
charred leek and winter truffle emulsion

BC Black Cod Sablefish
miso marinated, shitake mushroom, dashi

*Main course accompaniments can be substituted