

**Dine  
Around  
comox  
valley**

FEB 20 - MAR 11 • 2018

**Starters**

**Roasted Tomato Soup** V, GF

Confit tomato, crème fraiche, herb oil

**Cashew Kale Caesar** V

Kale, focaccia croutons, smoked cashews,  
Caesar dressing, fried capers, parmesan

**Green Salad** V, GF

Artisan greens, roasted pumpkin seeds, goat cheese, honey pear vinaigrette

**Entrees**

**Wild Pacific Salmon**

Sockeye salmon, garlic glaze, salsa verde, barley risotto, seasonal vegetables

**Lamb Shank** GF

Braised lamb shank, seasonal vegetables, sour cream mashed potato, veal  
demi

**Mushroom Chicken**

Seared chicken breast, barley risotto, chicken mushroom demi, seasonal  
vegetables

**Chicken & Ribs** GF

Barbeque pork ribs & jerk chicken, grilled pineapple salsa, seasonal vegetables,  
sour cream mashed potato

**Beef & Prawns** GF

3 oz bacon wrapped beef tenderloin, tiger prawns, sour cream mashed potato,  
seasonal vegetables, veal demi

**Desserts**

**Seasonal Cheesecake**

Ask your server for our cheesecake of the week

**Bourbon Apple Tart**

Warm bourbon caramel over hot apple tart

**“Flourless” Brownie**

It may be gluten free, but it is definitely not flavor free... Our super rich  
brownie is sure to please.

**The Porter & The Cobbler**

Blueberry cobbler spiked with chocolate porter

**\$25 Dinner**