

**Dine
Around
comox
valley**

FEB 20 - MARCH 11 • 2018

**DINNER
\$45**

APPETIZERS

CRISP BORK BELLY & SCALLOPS

Asian braised cabbage and fennel, pan drip butter jus

ARTISAN SALAD WITH SHRIMP

Greens, root veg, grape tomato, sour cherries, apple dressing

CAESAR WITH FIRE ROASTED TOMATO & PARMESAN

Romaine, house dressing, crostini, capers, lemon, grana padano

MAINS

5OZ CREOLE NY STRIPLOIN

Cajun seasoning, garlic mashed potato, market veg, creole butter finish

8OZ BONE-IN PORK CHOP

Honey Chili marinated, mushroom ragout, Danish blue cheese, balsamic, garlic mashed, veg

PAN SEARED SNAPPER

Pistachio crust, citrus coconut broth, baby potato, bok choy, chili oil

STONE OVEN ROASTED CHICKEN & PRAWNS

Skin on, cracked pepper and herbs, garlic mashed potato, market vegetables

VONGOLE PASTA & TEMPURA PORTOBELLO

House patty, BBQ sauce, Applewood smoked cheddar, crispy onions, artisan bun

THAI CHICKEN RICE BOWL

Seared scallops, clams, prawns, spaghettini, garlic white wine sauce, parmesan, garlic toast

DESSERT

STRAWBERRY RHUBARB CRUMBLE

CLASSIC CREME BRULEE