

**Dine
Around
comox
valley**

FEB 20 - MAR 11 • 2018

APPETIZERS

SUN DRIED TOMATO BRUCHETTA

Toasted Italian bread from our local True Grains Bakery with sundried tomato pesto, cucumbers, tomatoes, red peppers & onions

RASPBERRY ARTISAN SALAD

Artisan greens with zucchini curls, slaw, eatmore sprouts, pumpkin seeds, dried cranberries & topped with a raspberry honey yogurt dressing

BAKED SPINACH OYSTERS

Hollie Wood oysters lightly fried and baked on a bed of spinach with a herb cream sauce & baked cheese

ENTREES

SMOKED CHICKEN

house smoked Cowichan chicken thighs with a smokey red pepper cream sauce. served with butternut yam mash & fresh seasonal vegetables.

PORK TERIYAKI STIRFRY

Charbroiled bbq pork, red peppers, onions, carrots, broccoli & zucchini sauteed in a teriyaki sause with rice noodles

SNAPPER PASTA

Linguine in a herb cream sauce with west coast red snapper, green onions, tomatoes, fresh basil & topped with parmesan

DESSERTS

RASPBERRY CHEESECAKE

Fresh raspberries with our house made cheesecake, chocolate sauce, whip cream, cinnamon chips

CAFE BRULEE

house made vanilla coffee flavoured brulee topped with caramelized brown sugar. served with whip cream, cinnamon chips & chocolate shavings

\$35

**BE SURE TO
SPECIFY "GF" IF
ALLERGY**

