

for all of your

winter moods

NOVEMBER 5 – DECEMBER 30

**sumac ridge, gewürztraminer vqa, okanagan**  
lychee, floral and spicy aromas


glass (6 oz)	classic (8 oz)	half litre (16 oz)	bottle
8	10	20	33

**sumac ridge, merlot vqa, okanagan**  
blackberry, cherry and toasty oak aromas

glass (6 oz)	classic (8 oz)	half litre (16 oz)	bottle
8	10	20	33

**heineken**

available by the bottle or on tap

 **szechwan green beans**

a sweet and spicy share appetizer with sesame oil, fresh ginger and garlic, glazed with our sweet and spicy szechwan sauce 7.99

**crispy duck salad**

hot ginger fried duck over baby greens, with orange segments, blackberries and asian noodles tossed in sesame vinaigrette 13.99

**bbq sake noodle soup bowl**

fragrant chicken broth, fresh snow peas, cilantro, green onions and shredded cabbage over marinated noodles, topped with asian bbq grilled salmon 15.99 or chicken 14.99

**lobster & brie grilled cheese on sourdough**

with our chef's soup selection, ask your server for details 14.99

**salmon en papillote**

salmon baked in parchment with fresh orange and fennel butter over winter vegetables and whole wheat capellini 22.99

**roast duck**


roasted half duck with asian bbq sauce, served with chipotle roasted potatoes and seasonal vegetables 25.99

**martini striploin**

a 10 oz aaa new york steak with rosemary gin beurre blanc, served with seasonal vegetables and chipotle roasted potatoes 27.99

**white chocolate éclair**

freshly baked classic éclair, filled with chai pastry cream, dipped in white callebaut chocolate, with french vanilla ice cream rolled in raw sugar crystals 6.99

 vegetarian items

proud title sponsor of the canadian team at the bocus d'or world cuisine competition  
please note that not all ingredients are listed, advise your server about food sensitivities  
or preferences and please ensure you speak to a manager regarding severe allergies  
john humphreys, executive chef

