

# Valentine's weekend

## escudo rojo, chardonnay, chile

smooth citrus, pear and melon fruit flavours with oak, well balanced and fairly rich

glass (6 oz)	classic (8 oz)	half litre (16 oz)	bottle
9	11	23	33

## penfolds koonunga hill, shiraz cabernet, australia

full bodied, with rich plum flavours and a well-balanced, long, spicy finish

glass (6 oz)	classic (8 oz)	half litre (16 oz)	bottle
8.5	10.5	22	32

## starter caesar salad 5.49

 spring mix with feta & cranberries 5.49

## warm mosaic dip

a base of fresh tomatoes, garlic and sweet red onions topped with a layer of creamy diced mushrooms and finished with a seasoned quebec goat cheese, served with naan bread 11.99

## crab & scallop cakes

freshly made in-house with a hint of coconut and served with a creamy creole aioli 10.99

## lemon-pepper halibut

a west coast halibut filet seared with lemon pepper, on a bed of red skin garlic mashed potatoes and served with spinach lightly sautéed with white wine and mediterranean balsamic vinaigrette 24.99

## chicken oscar with jumbo prawns

atlantic crab and a skewered trio of jumbo prawns crown two seasoned 5 oz breasts of grilled chicken, topped with a creamy béarnaise sauce, fresh seasonal vegetables and your choice of our garlic mashed potatoes or a stuffed baked potato filled with a blend of cream cheese, green onion and bacon 23.99

## king crab legs & top sirloin

our classic 8 oz top sirloin steak, topped with a steaming half pound of alaskan king crab legs served with melted butter, fresh seasonal vegetables and your choice of our garlic mashed potatoes or a stuffed baked potato filled with a blend of cream cheese, green onion and bacon 29.99

## peppercorn new york steak

our 10 oz new york topped with a unique peppercorn sauce, fresh seasonal vegetables and your choice of our garlic mashed potatoes or a stuffed baked potato filled with a blend of cream cheese, green onion and bacon 28.99

## cupid's white chocolate brownie

the ultimate dessert encounter, white and dark chocolate folded into a white chocolate brownie, finished with french vanilla ice cream, real whipped cream and warm chocolate sauce 6.99

 vegetarian items

proud title sponsor of the canadian team at the boccuse 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