



DINE AROUND FOR \$35

3 Course Menu

Choose one of each section

Appetizer

Lettuce Wraps

Your choice of chicken or ground beef, sauteed with onions, garlic, carrots, ginger, and teriyaki sauce. Topped with crispy fried wontons, cilantro, and green onions.

Served with fresh butter lettuce and Sweet Chili sauce.

OR

Crab Cakes

Fried Crab cakes with Lemon dill sauce topped with corn salsa and green onion.

Dinner

Peanut Satay Stir Fry

A mix of onions, garlic, ginger, celery, carrots, bell peppers, and cabbage sauteed in a peanut satay sauce, and topped with sesame seeds and green onions. Served over a bed of basmati rice. Choose from chicken or prawns as proteins to your dish.

OR

Beef Brisket Stroganoff

Tender beef brisket with garlic, mushrooms, onions tossed in a hearty beef cream sauce. Topped with sour cream, pickles and green onions. Served with garlic toast.

Suggested BC wine pairing for both Entrees - Inniskillin Pinot Grigio
5 oz - \$10.50 Bottle (750ml) \$40.00

Dessert

New York Cheesecake

Classic cheesecake topped with a strawberry coulis.

OR

Warm Chocolate Brownie

Warm chocolate brownie with Vanilla Ice Cream, and Whipped Cream.

If you have a food allergy, please notify your server. We care about your well-being, however, we cannot guarantee that there will not be cross-contamination between items. Food prepared in our restaurant is processed in a kitchen that includes common allergens, including milk, eggs, wheat, soy, fish, peanuts and tree nuts.