

tapas from 12:00 noon to 12:00 am

Prawn & Scallop Provençale , braised artichoke, niçoise olive salsa	18.
Crispy Coconut Jumbo Prawns , sweet & tangy chili sauce	16.
Spicy Crab Dip , served with corn chips	15.
Sirloin Beef Sliders , mini milk buns	18.
Singapore Chicken Wings , marinated in herbs & spices	14.
Panko Crusted Chicken Tenders , honey mustard sauce	14.
Alderwood Smoked Pacific Sockeye Salmon , cream cheese, bagel crisps	16.
Prawn Spring Rolls , sambal plum sauce	14.
Vegetarian Samosa , tamarind chutney	14.
Imported & Artisan Cheese Plate , assorted crackers	22.
Caesar Salad , maple candied bacon bites	13.
★add grilled chicken or jumbo tiger prawns	8.
Grilled New York Steak Sandwich , on crusty sourdough, wild mushrooms, caramelized onion, Gruyère cheese. French fries or mixed greens, choice of dressing	27.
Clubhouse Sandwich , grilled chicken breast, double smoked bacon, Swiss cheese, lettuce, tomato. French fries or mixed greens, choice of dressing	18.50
Certified Angus Alberta Beef Burger , Kaiser bun, lettuce, tomato, onion, kosher dill, horseradish mayonnaise. Roquefort, cheddar or Swiss Cheese. French fries or mixed greens, choice of dressing	18.50
★add mushrooms, avocado or bacon	2.50 each
Tempura Fish & Chips	
Giant tiger prawns, Pacific salmon, Northern halibut, yuzu tartar sauce, French fries	24.
Chicken & Prawn Fettuccine , oven dried cherry tomatoes, vin blanc sauce	26.
Home-Made Ravioli with Artisan Goat Cheese & Arugula sautéed wild mushrooms, asparagus tips	23.

Please notify your server if you have allergy concerns.

Tax Additional 10/27/10