

Prix Fixe Menu # 1

First Course

Caesar salad

Creamy Caesar dressing, house made focaccia croutons, cold pressed canola oil & shaved Grana Padano cheese

Chef's house made soup

Chef's selection from the scratch

Second Course

Choose one of the following;

Slow roasted Dijon crusted Prime Rib

16 Hrs slow roasted to medium rare with au jus, Yorkshire pudding & garlic mashed potato, market vegetables

Grilled Brant lake sirloin

Horseradish béarnaise sauce, garlic mashed potato & market vegetables

Catch of the day

Pan seared Organic chinook salmon, Boursin & Dill beurre blanc, mango salsa, garlic mashed potato, market vegetables

Roasted chicken Monterey

8oz double breasted chicken, grated Monterey jack cheese, 4 mushroom demi-glaze, rosti potato and market vegetables

Roasted mushroom ravioli (Vegetarian)

Roasted garlic and Canadian Fontina cheese cream sauce

Dessert

Chocolate cake & cheese cake duo

Coffee & tea included

(\$60) per person plus tax and 18% Service

Additions

5Oz. lobster tail to any entree \$20.95

½ pound King Crab to any entree \$26.95

Garlic Shrimp \$ 4.95each

Oscar Sauce \$13.95

(Scallop wrapped in a jumbo shrimp, blue crab meat, fresh asparagus & garlic cream sauce)

Shrimp & Scallop Skewers \$12.50

(3 Black tiger Shrimps and 2 Japanese Scallops)

Sides

Asparagus tips with shaved Grana Padano \$11.00each

Sautéed mushrooms with green onion \$8.95each

Prix Fixe Menu # 2

First Course

Choose one of the following;

Caesar salad

Creamy garlic dressing, house made focaccia croutons, cold pressed canola oil & shaved Grana Padano cheese

Wedge salad

Baby iceberg lettuce, house made Bleu Benedictine dressing, heirloom tomatoes, crispy shallots

Chef's house made soup

Chef's selection from the scratch

Main Course

Choose one of the following;

Slow roasted Dijon crusted Prime Rib

16 Hrs slow roasted to medium rare with au jus, Yorkshire pudding & garlic mashed potato, market vegetables

Sterling silver Natural New York strip loin

Brandied Madagascar green peppercorn sauce, garlic mashed potato & market vegetables

Catch of the day

Pan seared Organic chinook salmon, Boursin & Dill beurre blanc, mango salsa, garlic mashed potato, market vegetables

Roasted chicken Monterey

8oz double breasted chicken, grated Monterey jack cheese, 4 mushroom demi-glaze, rosti potato and market vegetables

Roasted mushroom ravioli (Vegetarian)

Roasted garlic and Canadian Fontina cheese cream sauce

Dessert

Featured Chocolate cake

Featured Cheesecake

Featured Crème Brule

\$ 69 per person plus tax and 18% Service

Coffee & tea included

Additions

5 Oz. lobster tail to any entree \$20.95

½ pound King Crab to any entree \$26.95

Garlic Shrimp \$ 4.95each

Oscar Sauce \$13.95

(Scallop wrapped in a jumbo shrimp, blue crab meat, fresh asparagus & garlic cream sauce)

Shrimp & Scallop Skewers\$12.50

(3 Black tiger Shrimps and 2 Japanese Scallops)

Sides

Asparagus tips with shaved Grana Padano \$11.00each

Sautéed mushrooms with green onion \$8.50each

Prix Fixe Menu # 3

Starters

Choose one of the following;

Bacon wrapped scallops- with wasabi cocktail sauce

Coconut shrimp- mango, plum chutney

Tenderloin steak bites- sesame ginger chilli sauce

Veg spring roll- sweet chilli hoisin

First Course

Choose one of the following;

Caesar salad

Creamy garlic dressing, house made focaccia croutons, cold pressed canola oil & shaved Grana Padano cheese

Beet Salad

Whipped goat cheese, Rosemary olive oil, toasted cashews, artisan greens, balsamic glaze

Wedge salad

Baby iceberg lettuce, house made Bleu Benedictine dressing, heirloom tomatoes, crispy shallots

Chef's house made soup

Chef's selection from the scratch.

Main Course

Choose one of the following;

Slow roasted Dijon crusted Prime Rib

16 Hrs slow roasted to medium rare with au jus, Yorkshire pudding & garlic mashed potato, market vegetables

Steak & lobster

8oz Brant Lake sirloin, 4oz lobster tail, Horseradish béarnaise sauce, garlic mashed potato & market vegetables

Peppercorn Cowboy Steak

12oz high marbled, bone in frenched New York Striploin, peppercorn sauce, sautéed mushrooms, Garlic boursin mash and market vegetables.

Braised lamb hind shanks

20-22 oz New Zealand hind shank, Israeli cous-cous, chilli cherry molasses glaze and asparagus tips

Catch of the day

Pan seared Organic chinook salmon, Boursin & Dill beurre blanc, garlic mashed potato, market vegetables

Roasted chicken Monterey

8oz double breasted chicken, grated Monterey jack cheese, 4 mushroom demi-glaze, rosti potato and market vegetables

Roasted mushroom ravioli (Vegetarian)

Roasted garlic and Canadian Fontina cheese cream sauce

Dessert

Featured Chocolate cake

Featured Cheesecake

Featured Crème Brule

\$ 99 per person plus tax and 18% Service

Coffee & tea included

Additions

5Oz. lobster tail to any entree \$20.95

½ pound King Crab to any entree \$26.95

Garlic Shrimp \$ 4.95each

Oscar Sauce \$13.95

(Scallop wrapped in a jumbo shrimp, blue crab meat, fresh asparagus & garlic cream sauce)

Shrimp & Scallop Skewers\$12.50

(3 Black tiger Shrimps and 2 Japanese Scallops)

Sides

Asparagus tips with shaved Grana Padano \$11.00each

Sautéed mushrooms with green onion \$8.95 each

DINNER BUFFET

For groups of 40 or more—Top of Vons or Dining Room.

COLD TABLE

Assorted Artisan Breads

With garlic & horseradish whipped butter.

House Salad

Tuscan green lettuce, heirloom tomatoes, orange segments, grapefruit segments, pickled onions and lemon poppy seed dressing.

Caesar salad

Creamy Caesar dressing, house made focaccia croutons

Chef's house made soup

Chef selection from the scratch

CARVING STATION

16 Hrs slow-cooked Prime Rib medium rare throughout.

HOT FOOD

Five cheese tricolor ravioli with rose' sauce.

Mediterranean Chicken with navy bean ragout and feta cheese ...

Organic Chinook salmon with Dill mousseline, served with veg rice pilaf.

Lyonnais Fingerling potatoes.

Crispy fried cauliflower with sweet chilli hoisin.

Fresh market vegetables.

Red-Skinned garlic mashed potatoes.

Add: Oven Roasted Turkey breast with stuffing and gravy. Add \$10 per person

DESSERT TABLE

Assorted Cakes and Cheesecake

Fresh Seasonal Fruit Platter

Cream Brule

\$68 PER PERSON Plus tax and 18% gratuity.

Coffee and tea service included.

For all groups of 40 or more, our buffet-style menu will be required on Thursday, Friday and Saturday evenings. Some exceptions may apply

PLATTERS

Maple smoked bacon wrapped scallops - wasabi spiked cocktail sauce (20 pieces)			\$100
Hand battered coconut shrimp – mango plum chutney (20 pieces)			\$75
Jumbo chilled shrimp - wasabi spiked cocktail sauce (20 pieces)			\$99
Baked oysters Rockefeller - spinach, panko, parmesan & Sambuca (10 pieces)			\$50
Baked crab shack oysters – garlic cream sauce, asiago, bacon & blue crab meat (10 pieces)			\$55
Prime rib sliders – horseradish aioli, white cheddar & brioche slider bun (20 pieces)			\$95
Crispy Fried cauliflower- sweet chilli hoisin (serves 20)			\$50
Veg spring rolls -sweet chilli plum (serves 20)			\$50
Crudité with dip – seasonal vegetable platter with dipping sauce (serves 20)			\$72
Fresh fruit & cheese tray – seasonal fruit with domestic and imported fine cheeses (serves 20)			\$134
Charcuterie tray – chef’s choice preserved meats, pickles, cheeses and sauces (serves 20)			\$120
Marinated steak bites – sesame ginger chilli sauce	HALF POUND \$30	FULL POUND \$66	

PLATTERS

Fresh shucked oysters			
Chef’s premium west coast (24 pieces)			\$80
(\$80)			
Chef’s premium east coast (24 pieces)			\$105

CHILLED SEAFOOD TOWER

Small tower (serves 20)			(\$640)
Large tower (serves 40)			\$1280
Includes			
Chilled cracked king crab legs & claws			
Chilled Snow crab legs & claws			

Chilled cracked lobster tails
Chilled jumbo shrimp
Chilled marinated blue mussels
Sliced sashimi grade ahi tuna
With appropriate sauces and accompaniments