



## Dinner Menu

### Appetizers

#### *Crispy Dry Button Ribs*

*With coarse salt, cracked pepper and garlic*

#### *Mexican Chili Lime Prawns and Chorizo*

*With spring greens and black bean corn salsa*

#### *Grilled Shrimp and Crab Cakes*

*With roasted red pepper aioli*

#### *Spicy Thai Chicken Wings*

*With spring greens and Asian slaw*

#### *Bruschetta Antipasto Plate*

*Garlic crostinis topped with fresh tomato bruschetta and*

*calabrese salami served with marinated olives*

#### *Seafood Stuffed Mushroom Caps*

## *Country Chicken Tenders*

*Flash fried with choice of dips*

*honey mustard, plum, BBQ, chipotle honey mayo*

## *Sizzling Cajun Prawn Skillet*

*Served with jalapeno cheese toast*

## *Starter Salads*

*Spring Greens, Caesar*

*or Greek*

## *Entrees*

### *West Coast Cioppino*

*Tiger prawns, scallops, clams, PEI mussels, snow crab and cod in rich white wine saffron and tomato broth with spinach fettuccini*

### *Hunan Kung Pao*

*Wok-fried rice noodles and seared veggies tossed with spicy ginger soy sauce, topped with peanuts*

*Add sautéed shrimp or chicken*

## *Greek Beef Souvlaki*

*With greek salad, rice pilaf, and warm pita bread with hummus and tzatziki*

## *Schnitzel Oscar*

*Grilled schnitzel topped with shrimp, crab and bernaise sauce*

## *The Burger*

*½ pound of fire grilled beef topped with smoked bacon and melted havarti.*

*Garnished with leaf lettuce, tomato, red onion, dill slice,*

*Mayo and red pepper jelly*

## *Honey BBQ Ribs*

*Full rack of baby back ribs basted with our house made tangy honey BBQ sauce*

## *Fire Grilled BC Coho Salmon*

*With fresh mango chili salsa*

## *Entrees*

## AAA Sirloin Steak

8 oz ~ 10 oz

## 10 oz AAA New York Strip Steak

## 8 oz Sirloin Steak

*Served with tiger prawns in garlic brandy butter*

## Spanakopita

*Spinach, feta cheese and herbs in flaky phyllo served with greek salad, warm pita, tzatziki and hummus*

## Jambalaya Rice Bowl

*Chicken breast, tiger prawns, spicy chorizo, smoked ham, bell peppers and onions in a zesty creole tomato sauce with jalapeno corn hush puppies*

## Cajun Blackened Catfish and Tiger Prawns

*With creole mustard aioli*

## *Chicken Parmigiana*

*With fettuccini alfredo and garlic toast*

## *Santa Fe Chicken Salad*

*Grilled spicy cajun chicken, avocado, pepperjack cheese, tomatoes,*

*Corn and black bean salsa, mixed greens and chipotle ranch.*

*Served with corn tortilla crisps*