



Dine Around Features



Appetizers

Ruby Red Beet Salad

Cucumber wrapped baby lettuces, goat cheese crumble, toasted almonds, wedge roasted beets house beet vinaigrette.

Lobster & Crab Bisque

Rich & creamy lobster & crab soup, drizzled with double cream & dill oil, house made herb parmesan cheese cracker.

Entrées

Grilled Rib Eye Steak & Garlic Prawns

10oz AAA rib eye steak, grilled to your liking, five large lemon garlic prawns, horseradish hollandaise sauce natural beef jus, Yorkshire pudding, market vegetables, served with your choice of long grain rice, hand stuffed champ potato, oversized baked potato, lattice style fries, Gaelic salad

Pair with Sumac Ridge Cabernet Merlot VQA or Granville Island Pale Ale

Chorizo Sausage & Wild Mushroom Ravioli

Large mushroom ravioli, sautéed mushrooms and chorizo sausage, alfredo beef glaze sauce and Gaelic toast

Pair with Sumac Ridge Sauvignon Blanc or Granville Island Honey Lager

Dessert

Tiramisu - Guinness Inspired

A jar of creamy cheese filling, coffee & Guinness soaked sugar cookies finished with a coco powder sprinkle

Your choice of

Appetizer, Rib Eye & Prawns and dessert for \$45.00

or

Appetizer, Chorizo Sausage & Wild Mushroom Ravioli, and Dessert for \$35.00

