

\$35 per person

TO START

choose one

CHEESY BREW SOUP

beer infused creamy smoked cheddar & potato soup with bacon bits, scallions, sour cream and a garlic loaf

FIELD OF GREENS SALAD

go deep in mixed greens tossed in our house-made champagne vinaigrette, and topped with mandarin segments, raspberries, toasted almonds & goat cheese

ENTRÉE

choose one

6oz SIRLOIN STEAK

roasted potatoes and seasonal vegetables

BLACKENED DOUBLE BREAST OF CHICKEN

roasted potatoes and seasonal vegetables

DESSERT

choose one

BLACK FOREST JAR

STICKY TOFFEE PUDDING

Recommended Wine Selections:

Sauvignon Blanc, Sumac Ridge Reserve, BC VQA, dry, crisp & herbaceous 8½ | 35
Riesling Gewürztraminer, Jackson Triggs Reserve, BC VQA, off-dry, flowery & aromatic 7½ | 30

Merlot, Sumac Ridge Reserve, BC VQA, old world style - dry, complex & full bodied 8½ | 35
Cabernet Sauvignon, Jackson Triggs Reserve, BC VQA, new world style - dry, bold & full bodied 7½ | 30