

\$25 Menu

TO START

BACON CEASAR

Tossed in our homemade dressing and topped with crispy bacon.

Pair it with: *The Cannery Lakeboat Lager*

OR

GREEK SALAD

Topped with feta and oregano.

Pair it with: *Heaven's Gate Sauv. Blanc*

MAIN COURSE

STEAK SANDWICH

Fire grilled 6oz New York on garlic toast with mushrooms and topped with onion rings. Served with fries.

Pair it with: *Neighborhood Gambler IPA*

OR

SUMAC CHICKEN

Grilled chicken with a red wine, mushroom & sumac sauce. Served with rice, mashed potatoes & vegetables.

Pair it with: *Thornhaven Pinot Noir*

OR

ROTATING PASTA

Ask your server about our current feature & wine pairing.

DESSERT

CHOCOLATE GANÂCHE CAKE

OR

TWO SCOOP LEMON SORBET

Apertif Pairing:

Narrative Single Cask Brandy

\$35 Menu

TO START

HUMMUS & TZATZIKI DIP

Served with pita bread & olives.

Pair it with: *Millionaire's Row Ciders*

MAIN COURSE

Served with rice, mashed potatoes and seasonal vegetables.

BRIE & PEAR CHICKEN

Chicken with melted brie, red wine cranberry sauce & caramelized pears.

Pair it with: *Haywire Chardonnay*

OR

PORK SUMMERLAND

Pork tenderloin stuffed with dried fruit and a light jus.

Pair it with: *Lang Syrah*

OR

SALMON WELLINGTON

Baked Salmon in a puff pastry stuffed with mushrooms, shallots, & spinach.

Pair it with: *Heaven's Gate Viognier*

OR

CARROT GINGER HALIBUT

Pan-seared Halibut served on a puree of carrot and ginger.

Pair it with: *Narrative Pinot Blanc*

DESSERT

PAVLOVA WITH LEMON CURD

OR

CHOCOLATE MOUSSE

Apertif Pairing:

D'Angelo Dolce Vita Fortified Wine