



Dine Around

\$30 Menu Wine Pairing – Jackson- Triggs “ Riesling- Gewurztraminer”

Appetizer- Choice of Starter Bacon & Broccoli Soup,
Ceasar Salad, House Gaelic Salad.

Entrée-Blackened Chicken & Arugula Rose. Served
With Garlic Toast. Wine pairing-

Dessert- Chocolate Black-out Torte, New York Style
Cheesecake, Seasonal Featured Dessert

\$40 Menu Wine Pairing- “Inniskillin Okanagan Shiraz Cabernet Sauvignon”

Appetizer- Choice of Starter Bacon & Broccoli Soup,
Ceasar Salad, House Gaelic Salad.

Entrée- 8oz Grilled Ribeye w/ Garlic Prawns. Served
With Cajun Béarnaise. Choice Of Side Including: Lattice
Style Fries, Ceasar Salad, House Gaelic Salad, Bacon &
Broccoli Soup, Or Baked Potato.

Dessert- Chocolate Black-out Torte, New York Style
Cheesecake, Seasonal Featured Dessert