



GROUP MENU DINNER \$55 per person

Join us for dinner & enjoy your choice of one starter, entrée & dessert for \$55 per person.
Excluding taxes & gratuity.

STARTERS

FEATURE SOUP

ask your server about today's creation

ARTISAN GREENS

avocado lime vinaigrette

CAESAR SALAD

house-made croutons, fried capers

ENTREÉS

Steak and Prime Rib served with fresh seasonal vegetables, plus your choice of Yukon gold mashed potatoes, wild rice pilaf, baked potato or French fries.

TOP SIRLOIN

7 oz top sirloin, finished with house garlic butter, topped with French sea salt & cracked pepper

PRIME RIB

9 oz, slow roasted fresh prime rib rubbed with rock salt, cracked pepper & fresh rosemary & thyme, with horseradish & au jus.

MISO GLAZED SALMON

wild rice pilaf, fresh seasonal vegetables

OVEN ROASTED CHICKEN

basil lemon pan jus, wild rice pilaf, fresh seasonal vegetables

TOMATO BASIL LINGUINE

fresh torn basil, capers, chilies, smoked tomato sauce

DESSERT

MINI FLOURLESS CHOCOLATE TORTE

Amaretto mousse, chocolate ganache & vanilla anglaise

 Vegetarian menu item.

 Gluten conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

- Substitutions will be honoured for allergies and dietary restrictions. The chef may substitute any item without notice.
- Not all ingredients are listed. Please speak directly to a manager if your allergy is severe.