

DINNER FEATURES

GUINNESS BRAISED SIRLOIN

6OZ Cache Creek Angus Sirloin braised for 24 hours in Guinness reduction, market vegetables, shallot confit. 24.95

Sirloin: Cache Creek, BC

RABBIT AND PORTOBELLO MUSHROOM PIE

Rabbit confit and Portobello Mushroom in rabbit gravy baked with mashed potatoes and cheese curds on a delicate crust 19.95

Rabbit: Quebec, Canada

JOIN US SUNDAYS FOR ALA CARTE BRUNCH

10AM TO 2PM

HOUSE WINES

Prosecco – Montelvini Venegazzu

Fruity on the nose with a delicate, slightly spicy aroma. Pleasant acidity on the palate, lively and fruity with a dry body. 5oz 7.25

Pinot Grigio – Montelvini Venegazzu

Full of flavour with nice citrus and pear notes. Dry palate with medium body and crisp flavours. 5oz 6.00

Reserve Merlot – Jackson Triggs

Ripe fruit forward with notes of warm baking spices, red fruit, smoke, vanilla and espresso. This wine is medium bodied with complex structure and an elegant long lasting finish. 5oz 6.00

POP STARS

Premium Phillips Sodas: Root Beer, Ginger Ale, Orange Cream Soda 355ml 4.95

San Pellegrino Sparkling Fruit Beverage: Blood Orange, Ripe Lemon, Grapefruit 330ml 4.25

Fentiman's Premium Soda: Ginger Beer, Rose Lemonade 275ml 4.95

(*GF) : Great Food that is Gluten Free / Gluten Free Option Available

Applicable Taxes Not included in Price