



## PLATED DINNERS

### Plated Dinner Entrées

#### Stuffed Breast of Chicken

boursin cheese and wild mushrooms  
potato of the day, green beans

#### BC Wild Salmon

pan seared, vermouth cream  
rice and vegetables of the day

#### 6 oz Sterling Silver Beef Tenderloin

wild mushroom ragout, cabernet sauce,  
fresh asparagus, potato of the day

#### Lemon and Herb Sablefish

rice and vegetables of the day

#### Miso Sake Sablefish

rice, asparagus, seasonal vegetables

#### Sterling Silver Prime Rib

yorkshire pudding, potato of the day,  
seasonal vegetables, cabernet sauce

#### Australian Rack of Lamb

mustard, rosemary crust  
seasonal vegetables, potato of the day  
balsamic fig reduction

#### BC Halibut *(seasonal)*

rice of the day  
seasonal vegetables, fresh herb butter sauce

### On the side

Jumbo Tiger Prawns \$13

Seared Scallops \$13

Sautéed Wild Mushrooms \$8

Artichoke Heart with  
Dungeness Crab Béarnaise \$14

Caribbean Lobster Tail \$22