

FALL FEATURES

Appetizers

CHICKEN LETTUCE WRAP \$19

Sauteed chicken breast, vegetable slaw, peanuts, crisp wontons, soy ginger & Asian mayo with Romaine Shells

PRAWN COCKTAIL \$15

5 prawns seasoned with lemon pepper, set on classic cocktail sauce, heritage greens, charred lemon

Salad

SALMON SALAD \$19

Heritage greens, roasted peppers, goat cheese, red wine onions, chickpeas, charred lemon & balsamic vinaigrette

Poutine

CLASSIC POUTINE \$13

Lattice cut fries, loaded with cheese curds, beef gravy & green onions

TRIPLE BACON POUTINE \$16

Lattice cut fries, loaded with cheese curds bacon strips, bacon pieces, green onions & maple bacon bourbon gravy

BUTTER CHICKEN POUTINE \$17

Lattice cut fries, loaded with cheese curds, butter chicken curry sauce, chipotle lime sour, green onions

Entrees

BUTTER CHICKEN \$18

Chicken breast, butter curry sauce, Basmati rice, green onions, chickpeas, spiced lime sour & grilled flatbread

WHISKEY BUTTER SALMON \$27

Pan seared sockeye salmon, whiskey lemon butter sauce, basil oil, Basmati rice, charred lemon & market vegetables

Dessert

PUMPKIN CHEESECAKE \$6

A creamy pumpkin cheesecake topped with a thick layer of light, caramel enhanced mousse, chunks of spiced cake and white chocolate shavings