

25\$ Menu

choice of starter

wine: sandhill chardonnay 2006 6oz

3 Cheese French Onion Soup

Spring Mix Salad

choice of entree

chicken oscar

seared scallops and succulent prawns crown two 5 oz breasts of grilled chicken, topped with a creamy béarnaise sauce

wine: gamay noir

almond crusted salmon

coated with fresh herbs, lemon zest and toasted almonds, then pan seared and presented with a leek and lemon cream sauce, served with wild rice pilaf and seasonal vegetables

wine: sandhill pinot gris 2006

sirloin & prawns

our 8 oz top sirloin with a skewer of garlic-buttered prawns

wine: sandhill cabernet merlot 2005

dessert

chocolate brownie

the ultimate dessert encounter, white and dark chocolate folded into a white chocolate brownie, finished with french vanilla ice cream, real whipped cream and warm chocolate sauce

35\$ Menu

choice of starter

wine: sandhill sauvignon blanc 2006

crab & scallop cakes

freshly made in-house with a hint of coconut and served with a creamy creole aioli

avocado spring rolls

diced fresh avocado, cilantro, sundried tomatoes and lime juice rolled in crispy pastry, served with sweet chili sauce

choice of entree

sirloin steak oscar

bay scallops and prawns atop our 8 oz sirloin drizzled with a creamy béarnaise sauce

wine: sandhill syrah 2005

lemon-pepper halibut

a west coast halibut filet lightly grilled in lemon-pepper and garlic butter, served on a bed of garlic mashed potatoes with sautéed spring mix greens

wine: sandhill sauvignon blanc 2006

chicken oscar

seared scallops and succulent prawns crown two 5 oz breasts of grilled chicken, topped with a creamy béarnaise sauce

wine: sandhill gamay noir 2005

roasted rack of lamb

tender new zealand spring lamb coated with a dijon mustard and herb crust, served with a basil demi-glace, please allow a preparation time of 25 minutes for medium-rare

wine: sandhill cabernet merlot 2005

dessert

cuban chocolate espresso mousse

callebaut chocolate with the unique and intense flavour of cuban cocoa beans, crowned with real whipped cream and house-baked chocolate biscotti

raspberry mango cheesecake

baked fresh in-house with puréed raspberries and topped with mango coulis