



## TO START

<b>SPRING ROLL DUMPLING DUO</b>	12
vegetable spring rolls, wasabi pork & shrimp dumpling with maple ginger sauce	
<b>CALAMARI</b>	14
crispy fried, flour dusted calamari with tzatziki sauce	
<b>CHICKEN WINGS</b>	14
one pound of wings served with lemon peppercorn ranch and choice of sauce:	
➤ bbq sauce	➤ ginger soya sauce
➤ buffalo	➤ blue cheese & hot sauce
➤ smoky honey garlic	➤ sriracha
➤ salt & pepper	➤ lemon and pepper
<b>TRIO OF DIPS</b>	12
tzatziki, bruschetta, warm spinach & artichoke dip served with grilled flatbread and crudité	
<b>BAKED BRIE</b>	13
brown sugar, toasted almonds, fig jam, grilled flatbread and crisps	
<b>WARM FOCCACIA</b>	4
house made, flavoured butter	
<b>PRAWNS DIABLO</b>	16
grilled chili prawns, dueling tomatoes, horseradish, cilantro crème fraiche	
<b>SOUP</b>	8
market inspired, chef made	
<b>SILVERTIP SALAD</b>	12
mixed greens, baby kale, orange balsamic vinaigrette, roast beets and goat cheese, candied walnuts	
<b>CAESAR SALAD</b>	12
romaine hearts, bacon, Caesar dressing, parmesan and croutons	
<b>Add to your salad: chicken \$7, chili prawns \$12</b>	

## ALL DAY FARE

all entrées served with choice of soup, silvertip salad or crispy french fries

<b>VEGETARIAN BURGER</b>	14
vegetable patty, grilled seasonal vegetables, lettuce, tomato, parmesan, peppercorn aioli, toasted bun	
<b>FISH TACOS</b>	14
charbroiled basa filets, coleslaw, guacamole, tomato salsa on a flour tortilla	
<b>PULLED PORK</b>	14
slow braised pork shoulder, ancho sauce, cabbage slaw on a ciabatta bun	
<b>BUFFALO CHICKEN WRAP</b>	14
breaded chicken breast with buffalo sauce, lemon ranch, romaine lettuce and blue cheese	
<b>PRIME BEEF BURGER</b>	14
half pound of prime beef patty with peppercorn aioli, lettuce, tomato, crispy onion, smoked cheddar cheese on a potato scallion bun	
<b>BEER BATTERED FISH</b>	14/ 2 pieces 19
crispy haddock loin and tartar sauce	
<b>BEEF DIP</b>	14
6oz sliced AB beef, red wine au jus, sautéed mushrooms, horseradish aioli and Swiss cheese	
<b>MO' s ROCKIN CHICKEN WRAP</b>	14
Moroccan spiced chicken breast, lettuce, tomato, red onion and cilantro yogurt	
<b>DAILY SANDWICH</b>	14
daily creation	
<b>CHICKEN FLATBREAD</b>	14
grilled chicken, creamy spinach sauce, bacon, mushroom, red onion	
<b>BRUSCHETTA FLATBREAD</b>	14
tomato, basil, red onion, aged balsamic reduction and goat cheese	

upgrade to sweet potato fries, Caesar salad or poutine for \$2

gluten free bun \$2    split plate charge \$2

An 18% service charge will be applied to all groups of 8 or more



**DINNER ENTREES**

Served after 5pm

all entrées served with daily vegetable and starch

<b>5oz AAA BEEF TENDERLOIN</b>	40
Our most tender cut grilled on our 1500 degree broiler, butter basted, served with veal port wine reduction	
<b>10oz AAA BEEF TENDERLOIN</b>	65
grilled on our 1500 degree broiler, butter basted, served with veal port wine reduction	
<b>12oz PRIME BEEF RIBEYE</b>	65
top grade of beef, butter basted, served with veal port wine reduction	
<b>10oz PRIME BEEF STRIPLOIN</b>	55
top grade of beef, butter basted, served with veal port wine reduction	
<b>SALMON FEATURE</b>	26
daily creation	
<b>CHICKEN SUPREME</b>	30
creamy spinach and prociutto stuffing, sherry jus	
<b>GNOCCHI</b>	22
roasted butternut squash, sweet Sambuca sage cream sauce	

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