

West Beach Menu \$29

APPETIZER CHOICE OF:

- House salad ~ gathered greens, orange vinaigrette
- Caesar salad ~ anchovy, caper and garlic vinaigrette, croutons, grana padano
- Seafood chowder~ clams, fish, dill cream

ENTREE CHOICE OF:

- Roasted chicken breast ~ garlic mashed potato, glazed carrots and winter squash, pancetta thyme jus
- Wild pacific salmon ~ candied beets, basmati rice pilaf, chive beurre blanc
- 7oz fire grilled sirloin steak ~ crispy fondant potato, braised leeks, rosemary jus

DESSERT CHOICE OF:

- Warm chocolate brownie with vanilla gelato
- Classic Italian tiramisu

Semiahmoo bay menu \$38

APPETIZER CHOICE OF:

- Caesar salad ~ anchovy, caper and garlic vinaigrette, croutons, grana padano
- Seafood chowder ~ clams, fish, dill cream
- Dungeness crab cake ~ corn puree, red pepper aioli

ENTREE CHOICE OF:

- Slow braised lamb shank ~ goat cheese polenta, green beans, red wine jus
- Pan seared chinook salmon ~ roasted potato, fresh vegetables, tarragon beurre blanc
- Char broiled 8oz NY steak ~ crispy fondant potatoes, braised leeks, green peppercorn demi

DESSERT CHOICE OF:

- Spiced carrot cake with dulce de leche
- Classic Italian tiramisu

Crescent beach menu \$48

STARTER CHOICE OF:

- Caesar salad ~ anchovy, caper and garlic vinaigrette, croutons, grana padano
- Dungeness crab cake ~ corn puree, red pepper aioli
- Rossti ~ zucchini and potato, seared quallicum bay scallop

SOUP CHOICE OF:

- Seafood chowder~ clams, fish, dill cream
- Goulash~ beef cubes, paprika, potato

ENTREE CHOICE OF:

- Pan seared sablefish ~ potato flan, wilted spinach, red pepper sauce
- Seared beef tenderloin ~ garlic pureed potato, glazed carrots, peppercorn jus
- Roasted lamb rack ~ ratatouille tian, fondant potato, thyme jus

DESSERT CHOICE OF:

- Spiced carrot cake with dulce de leche
- Classic Italian tiramisu

Family style

Platters of food for a more casual "family style" experience

Minimum 12 people

Minimum 3 plates per course

Prices are listed per person

STARTER CHOICES:

- Caesar salad ~ anchovy, caper and garlic vinaigrette, croutons, grana padano 3
- Dungeness crab cake ~ corn puree, red pepper aioli 5
- House salad ~ gathered greens, orange vinaigrette 2.5
- Chicken lollies ~ large chicken drums, spicy thai sauce, sesame seeds 3
- Calamari ~ buttermilk marinade, tzatziki, cracked chilli peppers 3.5
- Bruschetta ~ pesto, roma tomatoes, grana padano 2.5

ENTREE CHOICES:

- Paella ~ Spanish national dish, ullis classic recipe 7
- Duck confit ~ confit leg, white bean cassoulet, thyme jus 6
- Lamb shank ~ goat cheese polenta, green beans, red wine jus 7
- Seared chicken breasts ~ garlic mashed potato, glazed carrots + winter squash, pancetta thyme jus 5.5
- Ny steak ~ fondant potatoes, braised leeks, thyme jus 8

DESSERT CHOICES:

- Strudel 2
- Cheese cake 4
- Selection of fresh pie 4
- Tiramisu 3