



JAN 21 – FEB 8, 2026 | \$70 - 3 COURSE MENU

STARTERS

Chickpea Fritter

Red pepper hummus, green salad, cashew crema

Suggested wine pairing: Stags Hollow Syrah – 6oz \$19

Calamari

Tzatziki, dill mayo and lemon

Suggested wine pairing: Hester Creek Pinot Gris – 6oz \$15

Crispy Chicken and Pickles

Crispy chicken bites, Louisiana Bayou spice, Thai chili mayo, Sweet pickles and honey

MAINS

Pecan encrusted Pork Tenderloin

Pecans and a Fredrich's honey butter sauce

Suggested wine pairing: Graffigna Malbec – 6oz \$14

Chicken Supreme

Farmhouse chicken, whipped potatoes, market vegetables and a maple miso sauce

Suggested wine pairing: Matua Hawkes Bay Sauvignon Blanc – 6oz \$15

B.C. Sockeye Salmon

Served with smashed fingerling potato, market vegetables, grilled lemon wedge with a maple butter sauce and pecans

Mushroom Campanelle

Wild mushrooms, Mission figs, walnuts, arugula and cream with parmesan and garlic bread

Suggested beer pairing: Longwood Lager – 20oz \$9

DESSERT

House Made Crème Brûlée

Ask what today's flavor is

Nanaimo Bar Cheesecake

Served with a berry compote