

DINNER MENU





Served daily from 5:00pm - 9:00pm

STARTERS

EDAMAME W	10
Steamed soy beans, sea salt	
Hoisin dip 1 Sweet chili dip 1	
PRESTONS STEAK BITES	15
Chilliwack's favorite, angus beef,	
crispy onions, sweet hoisin, spicy mustard	
STICKY PORK BELLY	15
Twice cooked with szechuan sauce,	
green onions, sesame seeds	
SPINACH & ARTICHOKE DIP	16
Served in a sourdough bread bowl	
SIGNATURE CRAB CAKES	17
BC local crab and shrimp cakes,	
slaw, chipotle aioli	

SOUPS & SALADS

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BABY GREENS SALAD ♥ Fraser Valley assorted fresh seasonal vegetables, choice of vinaigrette, asiago	10
DAILY FEATURE SOUP Seasonal garnish	11
KALE CEASAR SALAD Kale, romaine, Caesar dressing, lemon, cherry tomatoes, crouton, asiago Add: Chicken 5 Shrimp 10	13
ARUGULA & 7 GRAIN SALAD © Cucumber, tomato, parsley, peppers, cranberries with creamy honey Dijon dressing	13
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CHOICE OF SIDES

Add extra side 5

ASPARAGUS SIDE CEASAR MUSHROOM MEDLEY SEASONAL VEGETABLE NAAN BREAD **BASMATI RICE BABY ROASTED POTATOES CREAMY MASH POTATOES**

ENTREES

PAD THAI WITH NOODLES	15
CURRY CHICKEN* ®	20
Marinated chicken with traditional Indian sauce	
PANEER MAKHANI* (#)	20
Paneer "Indian cottage cheese" creamy tomato sauce	
POTATO GNOCCHI ®	20
Potato gnocchi, asiago, brussel sprouts,	
butternut squash, brown butter, sage	
SEARED SALMON* ®	26
Seared salmon, charred lemon	
"UNDER THE BRICK"	28
ROTISSERIE CHICKEN* ®	
Sous Vide cooked chicken served with natural jus	
SIRLOIN STEAK* ∰	30
6oz sirloin, red wine demi	
HALF RACK OF LAMB* ®	30
Slow roasted half rack of lamb served with mint chutne	ey
RIBEYE* (#)	40
12oz ribeye, red wine demi	
*Accompanied with choice of two sides	

DESSERTS

SALTED CARAMEL CHEESECAKE	7
VEGAN CHEESECAKE	7
STICKY TOFFEE PUDDING	8
MOLTEN LAVA	11
APPLE PIE WITH COCONUT STREUSEL A LA MODE	12

ICE CREAM

FRENCH VANILLA	
CHOCOLATE	









