



DINE OUT DINNER | \$48

DAILY 5PM - CLOSE

Wine Pairing (3oz pours) \$26

APPETIZER

MYCA FARMS MUSHROOM SOUP (V)

crispy oyster king, chervil oil

- or -

GREEN GODDESS SALAD (GF)

winter greens, avocado, feta cheese, smoked bacon,
heirloom tomatoes, goddess dressing

- or -

KOREAN CRISPY CHICKEN BITES

buttermilk fried, gochujang glaze,
rice wine pickles, sesame seeds, scallion
tofu substitute available

SUPPLEMENT YOUR APPETIZER + \$10

SALT SPRING MUSSELS

chorizo, cider, garlic & herb butter, grilled baguette

- or -

GRANDMA ROSIE'S TURKEY MEATBALLS

tomato sauce, caramelized onion, herb ricotta cheese

Mission Hill Estate Rosé

- or -

Culmina 'R&D' Sauvignon Blanc

MAIN

CHICKEN PARM

fior di latte, parmigiano reggiano, basil,
spaghetti pomodoro

- or -

GRILLED WILD KING SALMON

couscous tabbouleh, chickpea hummus,
cucumber tomato salad

- or -

BEEF BOURGUIGNON

french style beef stew, roasted bone marrow,
potatoes, mushrooms, carrots, pearl onions

SUPPLEMENT YOUR MAIN + \$14

NOVA SCOTIA LOBSTER RISOTTO

brown butter, kabocha squash, sage, lemon

- or -

PRIME NEW YORK STEAK (GF)

10oz holstein steak, mashed potatoes,
grilled broccolini, red wine jus

Phantom Creek Rosé

- or -

Phantom Creek 'Petite Cuvee' Cabernet/Merlot/Petite Verdot

DESSERT

BROOKIE

chocolate chip cookie meets fudge brownie,
salted caramel ice cream

- or -

SOCIETY CAKE

chocolate & banana cake, milk chocolate mousse,
dark chocolate glaze

Have S'more Cocktail (1oz)

*bacardi rum, bols banana, galiano,
bitarome s'more bitters, shaved chocolate*

