

Dinner Menu

Served 5:00 pm – 10:00 pm

Appetizers

Soup du Jour	6
Ask Your Server for Details About Chef's Creation for Today.	
Roasted Pepper Bisque	8
Duet of Roasted Pepper Bisque with Garlic Crustini, Jonah Crab & Chive Crème Fraiche.	
Traditional Caesar Salad	8
Hand Cut Hearts of Romaine, Herb Filone Crustinis, Crisp Bacon, Asiago Cheese with Home Made Caesar Dressing.	
Add Grilled Chicken Breast	4
Add Grilled Tiger Prawns	5
Copper Club Salad	8
Fraser Valley Greens, Pea Shoots, Grapefruit Segments, Julienne of Peppers Seasonal Berries & House Made Ranch Dressing.	
Cobb Salad	12
Fresh Romaine Lettuce Served with Roasted Chicken, Diced Tomatoes, Boiled Egg, Avocado, Crisp Bacon & Blue Cheese, French Style Herb Dressing.	
Smoked Salmon Tart	11
Smoked Salmon & Goat Cheese Tart, With Tabiko Roe & Fresh Chives. Leek Reduction.	
Scallops & Bacon	12
Warm, Fresh Spinach Salad with Pan Seared Scallops & Bacon, Crisp Pancetta & Watercress With Grainy Honey Mustard Vinaigrette.	
Sesame Beef	12
Home Made Sesame Beef Rolls Wrapped in Rice Paper. Served with Sambal Aioli & Pickled Ginger.	

Entrees

Wild Sockeye Salmon	24
Pan Fried, Fresh, Wild B.C. Salmon Fillet. Served with Herb Rice Pilaf, Sautéed Julienne of Carrots, Snow Peas. Huckleberry Beurre Rouge & Fried Leeks Garnish.	
Fresh Halibut	
Fresh, Herb Crusted Halibut. Served with Curried Parisiene Potatoes, Garlic Butter Tossed Vegetables, Grapefruit Tarragon Beurre Blanc. Green Onion Curls Garnish.	
<i>"Market Price"</i>	
Sole a' la Meuniere	25
Pan-fried Sole Fillet. Served with Parsley Potato Nuggets, Turn Vegetables, Lemon, Caper, Tomato & Olive Butter Sauce.	
Parmigiana Chicken	23
Panko Breaded Chicken Breast, Topped with Parmesan & Mozzarella Cheese. Served with Angel Hair Pasta with Tomato & Pepper Rouge.	
Chicken Saltimbocca	21
Fresh Chicken Breast, Stuffed with Sun Dried Tomato & Basil, Wrapped in Prosciutto Ham. Served with Grilled Biscotti & Roasted Root Vegetables. Cabernet Reduction.	
New York Steak	28
Grilled AAA 9oz New York Steak. Served with Sautéed Oyster Mushroom, Broiled Roma Tomato, Balsamic Glazed Pearl Onions, Vegetable Bundle, Duchess Potatoes & Brandy Peppercorn sauce.	
Surf ' n ' Turf	29
Grilled AAA 7 oz Centre Cut Sirloin Steak with Herb Infused Jumbo Tiger Prawn. Served with Dauphine Potato & Vegetable Bundle in Brandy Peppercorn Sauce	
Rack of Lamb	30
Kiwi Rack of Lamb. Served with Herb Infused Potato Gratin, Ratatouille Vegetables & Grilled Asparagus. Merlot Reduction.	
Pork Schnitzel	25
Flattened Pork, Breaded with Fresh Bread Crumbs & Pan-	