



Group Lunch Menus **For parties of 12 or more. Pre-ordering required for groups 20 or larger**

START OFF WITH OUR PARTY PLATTER \$29.99

Crispy calamari, Lobster sushi roll, dry ribs, chilled prawns, steamed mussels (serves 4 to 6)

MENUS INCLUDE CHOICE OF THE FOLLOWING STARTERS, DESSERTS & COFFEE OR TEA.

Menu Prices are based on Entree Choices of Lunch Menus 1, 2 or 3.

Prices plus current HST % and 15% Gratuity. Menus and prices are subject to change.

CHOICE OF LUNCH STARTERS - included with all Lunch Menu Choices

Lobster Bisque or **Seafood Chowder** or **Miso Soup**
Caesar Salad or **Wild Green Salad**

CHOICE OF LUNCH DESSERTS - included with all Lunch Menu Choices

Creme Brulee or **Flourless Chocolate Espresso Torte** or **Coconut Cream Pie**

LUNCH MENU 1: \$24.99 per person (total \$31.74 including HST & Gratuity)

Entree Choices:

Bacon Cheddar Burger - Certified Angus Beef, cheddar, applewood smoked bacon

BBQ Pulled Pork Sandwich - with apple infused whiskey BBQ sauce
(sandwich & burger served with fresh hand cut fries)

Halibut Taco - lime & chili crusted halibut, basil mayo, broccoslaw, black bean salsa in soft shell tortillas with green salad

Shanghai Vegetable Stir Fry - Asian sesame chili sauce, chow mein noodles, toasted cashews, lime & cilantro

LUNCH MENU 2: \$27.99 per person (total \$35.55 including HST & Gratuity)

Entree Choices:

Steak & Mushroom Pie - in a rich red wine gravy topped with puff pastry & served with green salad

Chicken Pesto Garganella Pasta - mushrooms & scallions in a light pesto cream with sweet & spicy jalapeno chutney, shaved asiago and garlic toast

Wild BC Salmon - pan seared, served with buttermilk mash, wilted bok choy and maple butter

Soft Shell Crab BLT & A - classic BLT with crisp fried crab, avocado & chipotle aioli on multi-grain panini bread, served with fresh hand cut fries

Arugula & Goat Cheese Pizza - arugula & cashew pesto, Bourbon onions, amorosa tomatoes, goat cheese and red wine balsamic reduction

LUNCH MENU 3: \$29.99 per person (total \$38.09 including HST & Gratuity)

Entree Choices:

Seafood Mixed Grill -sweet chili glazed prawns, bourbon bbq halibut, lemon grass & ginger salmon, with vegetable rice pilaf

Half Rack of BBQ Ribs - with house made honey BBQ sauce, hand-cut fries & broccoslaw

Seafood Pasta - prawns, scallops, salmon, halibut & mussels with mushrooms & scallions in tomato bacon cream, served with garlic toast & garnished with shaved Asiago

7 oz Sirloin & Fries - char grilled Certified Angus Beef with hand-cut fries & broccoslaw



Sushi Combo - shiitake mushroom & cranberry onion confit roll, wakame salad, avocado & basil inari

LUNCH MENU 4: \$32.99 per person (total \$41.90 including HST & Gratuity)

Entree Choices:

The Ultimate Lobster Sandwich -with apple wood smoked bacon, arugula and tomato on multigrain bread with smoked paprika aioli and side yam fries

Peppercorn Sirloin - buttermilk mash, steamed asparagus and panko crusted onion rings

Pan Seared Halibut - with leek & barley risotto, roasted tomato jam and grilled asparagus

Wild Mushroom Risotto - garnished with goat cheese, crisp onions and balsamic reduction