

May 9-11

Mother's Day

WEEKEND SPECIALS MENU

Drink Special

Mimosas \$10

Brunch Specials 12-3pm only

SMOKED SALMON BENNY \$18

with fresh avocado, tomatoes, crispy capers and topped with a dill hollandaise

WILD MUSHROOM CHICKEN CRÊPE \$20

Stuffed crêpe with chicken, pecans, wild mushrooms, served with a rich cream sauce and goat cheese

Appetizers 12-8pm

SESAME TUNA TATAKI \$22

Albacore Tuna seared with a sesame crust, served with pickled slaw mix and wasabi aioli

ROASTED BEET & GOAT CHEESE SALAD \$19

Tossed with arugula, cherry tomatoes, in a balsamic vinaigrette

FANNY BAY OYSTERS \$18

Lightly fried with sweet chilli dipping sauce

Dinner Specials 4-8pm

CAJUN ROCKFISH RISOTTO \$30

Local rockfish fillet, on a bed of creamy risotto with fiddleheads and seasonal vegetables

CHICKEN PARMESAN \$28

Crispy breaded chicken breast served on fettuccini with marinara sauce

8OZ SIRLOIN STEAK OSCAR \$43

AAA Canadian sirloin steak, grilled to your likeness and topped with crabmeat and hollandaise. Served with garlic mashed potatoes and seasonal vegetables

DUNGENESS CRAB DINNER

Served with your choice of rice or garlic mashed potatoes, and seasonal vegetables

At Market Value