



DINE AROUND and stay VICTORIA IN TOWN

JAN 26 - FEB 11, 2024 • AFTER 4PM • \$35

APPETIZERS

BACON WRAPPED SCALLOPS

SUGGESTED PAIRING: PHILLIPS DINO SOUR STONE FRUIT - \$6.96 CAN

house-cured and smoked bacon, classic cocktail sauce, lemon wedge

STUFFED MUSHROOMS

SUGGESTED PAIRING: V.I.B. DOMINION DARK LAGER - \$6.96 CAN

button mushrooms, cream cheese artichoke mix, asiago panko topping

ENTRÉES

SIRLOIN OSCAR

SUGGESTED PAIRING: INNISKILLIN CABERNET SAUVIGNON - \$9.57 60Z

fire grilled house-cut top sirloin, sautéed prawns, béarnaise sauce, asparagus, seasonal vegetables, rosemary roasted potatoes

MEDITERRANEAN CHICKEN

SUGGESTED PAIRING: HESTER CREEK CHARDONNAY - \$11.30 60Z

chicken breast stuffed with spinach, sun-dried tomato, garlic, feta cheese, wrapped with filo pastry, lemon herb brown rice, seasonal vegetables

SEAFOOD FETTUCCINE

SUGGESTED PAIRING: HESTER CREEK CHARDONNAY - \$11.30 60Z

scallops, prawns, cod, white wine lemon cream reduction, asiago cheese, fettuccine noodles, garlic toast

DESSERTS

CHOCOLATE MOUSSE

SUGGESTED PAIRING: PHILLIPS STUMP GIN & TONIC \$7.61 10Z

house-made whipped cream, fresh mint

CRÈME BRULÉE

SUGGESTED PAIRING: STRAIT & NARROW - PEAR RHUBARB \$7.17 CAN

classic vanilla bean crème brûlée, lady fingers