



---

# DINE AROUND

and stay  
VICTORIA

# IN TOWN

---

**JAN 24 - FEB 9, 2025 • 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

### CHICKEN CORDON BLEU

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

chicken breast stuffed with slow roasted honey ham, emmental cheese, panko breaded, fried crisp, roasted potatoes, fresh 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