

DINE AROUND VICTORIA

\$55 PER PERSON (plus tax and gratuity)

Please enjoy one item from each category.

STARTERS

KEG CAESAR

romaine, creamy dressing, grana padano, buttered panko

ICEBERG WEDGE GF

tomato, crispy smoked bacon, dill ranch or blue cheese dressing

LOBSTER BISQUE

lobster, sherry, cream, lemon croutons

RECOMMENDED BEER PAIRING

GRANVILLE ISLAND WINTER ALE

18 oz | 9.5

ENTRÉES

Served with your choice of accompaniment.

PRIME RIB 10 oz

horseradish, red wine herb au jus

FRENCH ONION SIRLOIN 8 oz GF

sherry, grana padano, caramelized onions, seasonal vegetables

OVEN ROASTED SALMON GF

pistachio crusted or honey mustard glaze, broccolini

BLACKENED CHICKEN GF

confit garlic butter, hot honey, seasonal vegetables

RECOMMENDED WINE PAIRINGS

LARIANA CELLARS TWENTY ONE

26 btl | 76

BLUE MOUNTAIN GAMAY NOIR

6 oz | 14.5 • 9 oz | 20 • 26 btl | 54

BLUE MOUNTAIN ESTATE CUVÉE CHARDONNAY

6 oz | 14.5 • 9 oz | 20 • 26 btl | 54

DESSERTS

BILLY MINER PIE

mocha ice cream, chocolate crust, fudge, caramel, almonds

CHEESECAKE

thick and creamy, fruit topping

SPANISH COFFEE 1 oz

brandy, cacao

GF GLUTEN FRIENDLY

Additional options are available with modifications from our kitchen. Ask a server for information.

All prices are subject to applicable taxes. 