

Daily 3:00 - 5:00 PM Sunday 3:00 - 9:00 PM

Glass of House Wine - \$8 Draft Beer - \$5 Specialty Cocktails - \$10

Taco Tuesday - Fish or Steak Tacos \$8

Whiskey Wednesday - Manhattan or Old Fashioned \$8

Thirsty Thursday - Wine Flight \$15 Half pour of 4 carefully selected wines	
PARMESAN TRUFFLE FRIES white truffle oil, parmesan, herbs	\$7
BRUSSELS whole grain mustard, bacon, parmesan, almonds	\$8
SMOKED ALMOND PÂTÉ smoked almonds, blend of oil and spices, balsamic drizzle, crostini	\$11
CALAMARI crispy calamari, garlic aioli	\$14
STEWED TOMATO DIP tomato compote, goat cheese, pesto, crostini	\$13
SALMON BALLOTINE sous vide sockeye, corn curry puree, tarragon oil	\$14
FISH OR STEAK TACOS* flour tortilla, cabbage, mango salsa, chipotle crema + corn tortilla available upon request	\$10
SALMON BURGER hand made salmon cake, pickled red onion, tarragon caper aioli, spring mix, brioche, crispy fries	\$22
MAJESTIC BURGER* half pound beef burger, jalapeno bacon jam, gorgonzola brie, bacon, crispy fried onions, brioche, parmesan truffle fries	\$16 ;
SHRIMP SKEWERS garlic butter, cherry tomato	\$12
SHRIMP CAESAR small caesar salad, jumbo prawns, try it with a glass of Evergreen Sauv Blanc	\$16
PETITE SALADE NICOISE* seared yellowfin, fingerling, onion, egg, tomato, green beans, cucumber	\$20
STEAK SALAD* petite filet, mixed greens, bleu cheese, candied walnuts, balsamic vinaigrette, pickled onion	\$20

+ Gluten Free +

^{*}Consuming raw or undercooked meats may increase your risk of foodbourne illness