

## **Appetizers**

### **House Salad**

Organic greens served with toasted almonds, lemon basil vinaigrette, apple and Parmigiano Reggiano

12

add Fraser Valley chicken breast or sautéed garlic prawns 4.5

add grilled wild Coho salmon 6

### **Crunchy Prawns**

Flash-fried filo prawns served with chipotle mayo and lemongrass dipping sauce

12

### **Sautéed Prawns**

Served in white wine garlic cream sauce and served with grilled house baked bread

12

### **Roast Beef and Yorkshire Pudding**

Certified Angus roast beef and Yorkshire pudding sliders au jus with horseradish mayo

12

### **Jenny Mac**

Signature Mac 'n' Cheese, featuring Kilrenny Farm organic fresh pasta and Little Qualicum Cheeseworks mixed cheeses and baked with a crunchy crust

13.5

### **Forest Mushroom and Brie Tart**

Sautéed mushrooms with Little Qualicum "Island Bries" in a short crust pastry shell served with organic greens

9

### **Potato Skins**

Baby potato skins stuffed with pesto, vine tomatoes and Little Qualicum mixed cheeses served with cilantro mayo

10

## **Entrées**

### **Potato Crusted Salmon**

Wild Coho Salmon, spinach herb gnocchi, tarragon cream sauce, seasonal vegetables  
20

### **Grilled Angus Flat Iron Steak**

Certified Angus Beef served with hand cut steak fries, vegetables and  
Madagascar peppercorn sauce  
23  
add sautéed garlic prawns 4.5

### **Herbed Chicken à la Wes**

Herb Panko crusted roasted Fraser Valley Chicken breast, stuffed with sautéed  
mushrooms and Little Qualicum Brie, served with smashed new potatoes, rosemary  
supreme sauce and seasonal vegetables  
19

### **Braised New Zealand Spring Lamb Shank**

Served with pesto risotto, roasted garlic jus and seasonal vegetables  
24

### **Spinach Herb Gnocchi**

Handmade gnocchi with seasonal vegetables, pesto or pesto cream sauce, Parmigiano  
Reggiano and grilled house baked bread  
18  
add Fraser Valley chicken or sautéed garlic prawns 4  
add grilled wild Coho salmon 6

### **Five Spice Pan Seared Duck Breast**

Served with scallion dauphine potatoes, vegetables and a soy ginger duck broth  
22

### **Forest Mushroom Risotto**

With vegetables, Parmigiano Reggiano and fresh herbs  
18  
add Fraser Valley chicken or sautéed garlic prawns 4.5  
add grilled wild Coho salmon 6

## **Dessert**

*4 solo, 7.5 duo or 11 trio*

### **Daily Baked Cheesecake**

Always changing, ask your server about today's cheesecake, served with coulis and whipped cream. Gluten free crust.

### **Warm Chocolate Ganache Cake**

Belgian Callebaut gluten-free chocolate cake with a chocolate ganache centre served with homemade ice cream and coulis

### **Daily Ice Cream Sandwich**

Homemade cookies filled with homemade ice cream

### **Ginger Cake**

Served with caramel sauce and whipped cream

**Taylor Fladgate 10yr Tawny Port—8**

## **Hot Beverages**

**Creekmore's Coffe—2.5**

*regular or decaf French pressed to order*

**Mighty Leaf Tea—2.5**

Mint Melange, African Nectar, Hojicha Green, Vanilla Bean, Earl Grey

**Red Rose Orange Pekoe Tea—2.5**