

Chef Bob's Signature Dishes

Cedar Planked Atlantic Salmon

Finished with a flavourful smoky chipotle chili cream with fresh tomatoes and cilantro
21.⁹⁹

Garlic Broiled Jumbo Black Tiger Shrimp

Smothered in our scratch made garlic Provencale butter
Small portion (3) 22.⁹⁹ Full portion (4) 26.⁹⁹

Butter Braised Lobster Tail

The ultimate 8 oz Caribbean lobster tail butter braised to keep in the succulent flavour, served with drawn butter 31.⁹⁹

Stuffed Fillet of Sole

Fillet of sole stuffed with baby shrimp, bay scallops, and crab, oven roasted and glazed with a fire roasted red pepper and garlic cream
Small portion (1) 18.⁹⁹ Full portion (2) 22.⁹⁹

Today's Chicken Creation

Whatever awesome creation we come up with today.

Halibut Fish and Chips

Crisp batter and tasty fries, includes house slaw and scratch made tartar sauce
1 piece 10.⁹⁹ 2 piece \$15.⁹⁹

Pan Roasted Shellfish

4oz. Lobster tail, 2 jumbo sea scallops, 3 black tiger shrimp and 3 Kiwi mussels served over rosti potato with vegetables and flambéed with a cognac cream reduction 31.⁹⁹

Medallions of Beef Tenderloin

Grilled to your liking, glazed with Roquefort cheese and crowned with a roasted Portobello mushroom, caramelized onion and drizzled with our cabernet sauvignon demi glace
Small portion 5oz 24.⁹⁹
Full portion 10oz 32.⁹⁹

Rack of Lamb

The whole rack encrusted with Dijon mustard and fresh herbs, grilled to desired doneness and drizzled with aged balsamic vinegar, fresh tomato, roasted garlic and chive olive oil 28.⁹⁹

Ahi Tuna Mignon

Served rare, teriyaki marinated and glazed, then drizzled with wasabi mayo and crowned with pickled ginger 26.⁹⁹

Sea Scallops

Grilled and served with an exotic mushroom cream and drizzled with white truffle oil
Small portion (3) 22.⁹⁹ Full portion (4) 26.⁹⁹

Catch 22 Seafood Selection for 2

“Go ahead, spoil yourselves”

2 – 4oz butter braised lobster tails, 2-4oz grilled filet mignon, 1lb. jumbo Alaskan king crab legs, 6 grilled black tiger shrimp, 4 jumbo Canadian sea scallops and 6 kiwi mussels.

All cooked to perfection in our garlic Provencale butter with fresh tomato, roasted garlic and chives and served with grilled vegetables, potato of the day, rice pilaf, cabernet sauvignon demi glace and drawn butter. 120.⁰⁰