

MENU

dine for 49*

choice of appetizer and entrée OR entrée and dessert

APPETIZER

BABY LETTUCE + BERRY SALAD

tomatoes, cucumber, carrots, radish crunchy quinoa
golden ears cheese fresh berries, sherry thyme vinaigrette

GRANVILLE ISLAND SEAFOOD STEW

scallop, prawns, fish, tomato fennel broth potato, focaccia

MARGHERITA FLATBREAD

basil, mozzarella, tomato

HOUSE MADE FOCACCIA

red lentil hummus, neufchatel cheese la panza evoo

WINE PAIRING

Kim Crawford | Sauvignon blanc | NZ
6oz \$19 9oz \$28

Donna Fugata | Cataratto blend | ITA
6 oz \$15 9oz \$22

Moraine Estate | Pinot Noir | BC, CA
6oz \$20 9oz \$29

Spierhead Winery | Chardonnay | BC, CA
6oz \$19 9oz \$28

ENTRÉES

PAN ROASTED STEELHEAD SALMON

smoked corn and red pepper salad, green beans carrot
purée, chimichurri, citrus emulsion

PRAWNS SPAGHETTINI

garlic purée, chili, butter, olive oil, garlic panko
tomato emulsion, herbs

6oz AAA GRILLED STRIPLOIN

roasted mushrooms, gem tomatoes, yams, shallots
summer vegetables salsa verde, mustard, red wine jus
elevate steak to 10oz Ribeye for +12

STIR FRY NOODLE BOWL

fried tofu, green beans, crispy bok choy cilantro, cabbage
green onion, sesame seed peppers, carrots, savory soy

WINE PAIRING

D'Esclans Whispering Angel | Provence Rose | FR
6oz \$23 9oz \$32

Santa Margherita | Pinot Grigio | ITA
6oz \$19 9oz \$27

Chateau de Jau le Jaja | Syrah | FR
6 oz \$19 9oz \$26

Donna Fugata | Cataratto blend | ITA
6 oz \$15 9oz \$22

TO ELEVATE

GARLIC & HERB PRAWNS 12
ANCHO SPICED CHICKEN BREAST 13

BUTTER GLAZED SCALLOPS 20
CHORIZO 6

DESSERTS

CHOCOLATE COOKIES & CREAM CAKE
PEACH BELLINI CHEESECAKE
SHOWCASE ICE CREAM & SORBET

WINE PAIRING

Inniskillin Okanagan Riesling Icewine
2oz \$13

**Dinner only. No substitutions and splits. Taxes and gratuity not included. Wine pairings are separate.*

showcase
RESTAURANT BAR