



DINE AROUND

JAN 20 - FEB 5, 2023 • AFTER 4PM • \$35

APPETIZERS

FRIED BRUSSELS SPROUTS

SUGGESTED PAIRING: PHILLIPS HOP CIRCLE IPA

oven roasted then fried brussels sprouts & shishito peppers,
lemon juice, roasted garlic & fresh chopped rosemary

FRENCH ONION SOUP

SUGGESTED PAIRING: VIB DOMINION DARK LAGER

caramelized onions, rich beef stock, herb garlic croutons, asiago cheese

ENTREES

HOUSE-MADE LAMB SAUSAGE CASSOULET

SUGGESTED PAIRING: DRIFTWOOD FAT TUG

red wine and caramelized onion house lamb sausage,
white beans, crispy pork lardon, thyme, rosemary, shallots,
roasted garlic, plum tomatoes, white wine, butter

SEARED SCALLOPS WITH THAI SCENTED PEA PUREE

SUGGESTED PAIRING: HESTER CREEK CHARDONNAY

pan seared scallops, house-made green curry infused sweet
pea and cream sauce, jasmine rice, broccolini

STEAK & LOBSTER

SUGGESTED PAIRING: INNISKILLIN CABERNET SAUVIGNON

6oz centre house cut sirloin steak, 5.5oz nova scotian lobster tail, rosemary
roasted red skin potatoes, fresh seasonal vegetables, drawn butter

DESSERTS

SHAFT CHEESECAKE

SUGGESTED PAIRING: PHILLIPS STUMP GIN & TONIC

a strath classic, vanilla vodka coffee infused new york
style cheesecake whipped cream, mint leaf

MINI APPLE FRITTERS

SUGGESTED PAIRING: THE STRAIT & NARROW PEAR RHUBARB

house-made, classic vanilla glaze