



DINE AROUND
and stay **VICTORIA** **IN TOWN**

JAN 23 - FEB 8, 2026 • AFTER 4PM • \$35

APPETIZERS

BACON WRAPPED SCALLOPS

SUGGESTED PAIRING: PHILLIPS DINO SOUR STONE FRUIT - \$6.96 CAN

house-cured and smoked bacon, classic cocktail sauce, lemon wedge

CRAB RANGOON

SUGGESTED PAIRING: HOYNE BREWING PILSNER - \$6.96 SLEEVE

Cream cheese, belle river crab meat, chives, wonton wrapped, fried crisp, ducksauce for dipping

ENTRÉES

SIRLOIN OSCAR

SUGGESTED PAIRING: INNISKILLIN CABERNET SAUVIGNON - \$9.57 6OZ

fire grilled house-cut top sirloin, sautéed prawns, béarnaise sauce, asparagus, seasonal vegetables, rosemary roasted potatoes

CHICKEN CORDON BLEU

SUGGESTED PAIRING: HESTER CREEK CHARDONNAY - \$11.30 6OZ

chicken breast stuffed with slow roasted honey ham, emmental cheese, panko breaded, fried crisp, roasted potatoes, fresh seasonal vegetables

SEAFOOD FETTUCCINE

SUGGESTED PAIRING: HESTER CREEK CHARDONNAY - \$11.30 6OZ

scallops, prawns, cod, white wine lemon cream reduction, asiago cheese, fettuccine noodles, garlic toast

DESSERTS

CHOCOLATE MOUSSE

SUGGESTED PAIRING: DRIFTWOOD CONTACT GIN & TONIC \$6.74 10Z

house-made whipped cream, fresh mint

CRÈME BRULÉE

SUGGESTED PAIRING: STRAIT & NARROW - PEAR RHUBARB \$7.17 CAN

classic vanilla bean crème brûlée, lady fingers