



HOLIDAY MENU

Set Lunch Menu

— **\$20 PER PERSON** —

Starters

Your choide of:

MIXED HOUSE SALAD

Fresh mixed greens, diced tomatoes, cucumbers, shredded carrots, sunflower seeds, served with Raspberry vinaigrette

or

SEAFOOD CORN CHOWDER

Chunks of seafood, cooked with corn, potatoes, carrots, celery, onion and sewed in a rich, creamy broth. Topped with cream

Mains

Your choide of:

BUCK CHEESEBURGER

Charbroiled and topped with lettuce, tomato, roasted garlic mayo, cheddar cheese

or

BUCK COBB SALAD

Romaine lettuce tossed in our cider-peppercorn dressing, topped with roasted chicken, bacon, bruschetta, avocado, egg, crumbled blue cheese, candied pecans and craisins

or

CAJUN CHICKEN CLUB

Grilled cahun chicken, lettuce, tomato, chipotle mayo, cheddar cheese, on a toasted brioche bun

or

BLACKENED FISH TACOS

Two flour tortillas with blackened cod, shredded cabbage, citrus vinaigrette and fresh mango salsa

Dessert

DOUGHNUTS

Set Dinner Menu

— \$30 PER PERSON —

Starters

Your choice of:

MIXED HOUSE SALAD

Fresh mixed greens, diced tomatoes, cucumbers, shredded carrots, sunflower seeds, served with Raspberry vinaigrette

or

SEAFOOD CORN CHOWDER

Chunks of seafood, cooked with corn, potatoes, carrots, celery, onion and sewed in a rich, creamy broth. Topped with cream

or

MUSHROOM SOUP

Roasted forest mushrooms, vegetable broth, fresh thyme, croutons

or

CHINATOWN PORK RIBS

Soy lemon grass glaze, roasted peanuts, cilantro, scallions

Mains

Your choice of:

CAJUN CHICKEN LINGUINE

Cajun chicken and bacon tossed with a roasted garlic cream sauce, served with garlic bread

or

RICE BOWL

Sauteed market vegetables served on basmati rice, finished with our house-made thai coconut curry sauce

or

BUCK STEAK SANDWICH

6 oz steak grilled and served on french bread, topped with sauteed mushrooms and onions

or

SOCKEYE BURGER

Grilled wild sockeye salmon, pickled onions, grainy mustard aioli, lettuce and tomato on a toasted brioche bun

Dessert

DOUGHNUTS