

To Start:

Edgewater Salad \$8.95

Seasonal greens with honeyed pecans, cherry tomatoes, and diced sweet peppers. Served with orange, honey, and Dijon vinaigrette

Baby Beet Salad \$11.95

Tender baby lettuces, pink grapefruit, baby golden and striped beets served with a pink grapefruit, dill vinaigrette, and quenelles of chèvre mousse

Grilled Strawberry and Asparagus \$12.95

Grilled fresh strawberries and grilled tender asparagus with balsamic Honey, crumbled feta cheese, lemon honey vinaigrette, and cracked pepper

Prosciutto wrapped Quail \$13.95

Organic BC quail wrapped in Italian prosciutto, pan seared and served in a Red wine and apricot reduction on a bed of gaufrette potatoes

Seared Venison Carpaccio \$14.95

Pepper crusted and lightly seared, sliced thin and served with baby arugula shaved parmesan, toasted sunflower dressing, and a mustard, caper puree

BC Spot Prawns \$13.95

Served with a spicy coconut red curry and Thai basil sauce on a bed of sautéed sprouts, snow peas, and cooling greens

Grilled Pear and Cambozola Cheese \$11.95

Grilled fresh pears with melted cambozola cheese, rosemary crostini and a rosemary, red wine, honey reduction

Seared Ahí Tuna \$14.95

Crusted with black and white sesame seeds, Lightly seared and thinly sliced, served with a sweet citrus and soy drizzle, crushed cashews and fresh coriander

Slow Roasted Tomato and wild mushroom bruschetta \$12.95

Slow roasted roma tomatoes, garlic and herbs with creamy wild mushroom ragout on grilled French baguette with baby arugula and shaved Parmesan

Soup Of The Day \$9.95

Ask your server for the chef's latest tasty offering

Mains:

Portobello Fettuccine \$20.95

Fresh hand made fettuccine with Portobello mushrooms, sweet summer peas and prosciutto served in a light Alfredo sauce with fresh Parmesan and chives

Grilled Vegetable Napoleon with fresh ricotta basil \$19.95

Layers of grilled yellow zucchini, sweet peppers, red onion, and asparagus with fresh basil ricotta and Roasted tomato, fresh herb, and wine sauce

Wild BC Salmon fillet \$28.95

Seasonal grilled wild BC salmon with an apricot, dill, wasabi and soy glaze

Grilled Fresh Scallops with Green Pea Ravioli \$30.95

Seared local scallops on hand made green pea and ricotta filled ravioli served in a white wine and minted cream

Grilled Halibut \$32.95

Grilled Queen Charlotte Island halibut with a white wine, toasted hazelnut, and cream sauce

Grilled Rack of Lamb \$39.95

Tender local rack of lamb infused with dried apricots and fresh mint.
Served with a rich red currant demi-glaze

Seared Duck Breast \$32.95

Black pepper, honey and glazed duck breast with grilled port infused oranges

Venison Medallions \$36.50

Local venison, grilled to perfection, served with a red wine and dry blueberry demi-glaze

Free range chicken breast \$27.95

Fraser valley free-run chicken breast with an orange, hoisin, ginger glaze

Filet Mignon \$37.00

AAA Alberta beef tenderloin served with a red wine demi-glaze and sautéed Portobello mushrooms