

FEBRUARY 23 - MARCH 11

# DINE COWICHAN

## \$30 MENU

### STARTERS

#### STARTER SALAD

mixed greens in a red wine vinaigrette w/ goat cheese, walnuts, green apple & yam chips. sub Caesar Salad.

#### BRUSCHETTA

served with baked garlic crostinis topped w/ melted mozzarella & parmesan cheese.

#### BRUSSELS SPROUTS

red pepper & chopped bacon, lime juice, parmesan & chilis. Garnished w/ lime crema & fresh cilantro.

### ENTRÉES

#### TERIYAKI RICE BOWL

chicken or shrimp, fresh veggies in a teriyaki sauce over sesame brown rice; cashews & sesame seeds.

#### DRUNKEN NOODLES

chicken or shrimp, rice noodles, bean sprouts & carrots in a sweet & sour soy tamarind sauce; chopped peanuts, & cilantro. Let us know your spice preference.

#### BUTTER CHICKEN

house made bruschetta & chopped chicken tossed in a pesto cream sauce.

## \$35 MENU

### STARTERS

#### DRY RIBS

pork bone-in ribs, tossed in garlic butter, and salt & pepper. Served w/ your choice of ranch, bleu cheese dip or tzatziki.

#### GARLIC CHEESE TOAST

garlic buttered fresh baguette w/ a blend of cheeses; baked golden brown.

#### TRUFFLE PARMESAN POTATO CRISPS

white truffle oil & grated parmesan cheese. Malt Vinegar aioli for dipping.

### ENTRÉES

#### BBQ BACK RIBS

basted w/ peppered bbq sauce; served w/ fries & coleslaw.

#### STEAK & SHRIMP

6oz CAB top sirloin & garlic shrimp skewer; mashed potatoes, broccolini & sauteed mushrooms.

### DESSERT

#### DIRT PIE

chocolate & mocha ice cream separated by a layer of fudge brownie chunks & a crumbled cookie crust.

#### FRENCH QUARTER BEIGNETS

made fresh in house; tossed in icing sugar & served with saskatoon berry compote.

#### MILK & COOKIES

warmed chocolate chunk cookies, with cold milk for dunking.