

APPETIZERS

GARDEN ROOM SALAD

mixed greens, golden beets, goat cheese, dried cranberries, bell peppers, tomatoes, cucumber, maple balsamic vinaigrette | 12

HAZELMERE CAESAR SALAD

chopped romaine lettuce, parmesan cheese, croutons, bacon bits, garlic-lemon aioli | 12

SEAFOOD CHOWDER

medley of seafood in a cream base topped with tiger prawns and scallions | 13

FRENCH ONION SOUP

braised lamb, caramelized onion, merlot, lamb jus, smoked cheddar filone crisp | 12

FEBRUARY'S FEATURES

Ask your server for this week's appetizer and entree features

DESSERT

Blueberry Cheesecake

wild blueberry compote, caramel sauce, candied pecans, white chocolate shavings | 6.95

ENTREES

TUSCAN SALMON

*wild sockeye salmon, seasonal vegetables, garlic and basil orzo, spinach,
grape tomatoes white wine sauce | 27*

HUNTER'S CHICKEN

*brined and pan fried BC chicken breast, harvest vegetables, garlic mashed potatoes,
thyme and mushroom velouté | 25*

TOFU AND VEGETABLE JAMBALAYA

*roasted vegetables, house spice, fried organic tofu,
long grain rice , grilled naan | 22*

SEAFOOD TRIO

*scallops, tiger prawns, halibut, vegetable medley, basmati rice,
English parsley sauce | 30*

CHICKEN AND BACON PENNE

*grilled chicken, hickory bacon, button mushrooms, bell peppers, basil cream sauce,
seasonal vegetables, garlic focaccia | 23*

AAA PRIME RIB

*slow roasted and cut to order prime rib of beef, sautéed harvest vegetables,
whipped potatoes, house popover, red wine pan jus | 8 oz. 29 | 12 oz. 36*

HALF RACK OF LAMB

*dijon and rosemary crusted, seasonal vegetables, roasted red potatoes,
shallot and mustard lamb gravy | 30*



We only use local produce, meat and seafood when available, and insist on using only the highest quality fresh ingredients.

Please inform your server if you have any food allergies.