

~ SALAD & STARTERS ~

Classic French Onion Soup

Oven baked with garlic croutons & mozzarella cheese
\$6.95

Prawns Provincial

Black tiger prawns pan seared with fresh tomato, garlic, white wine & parsley
\$10.95

Almond Crusted Brie

Set with sweet onion confit & sun dried cranberry chutney, Roasted garlic Crostini's
\$9.95

Coconut Masala Scallops

Simmered with eggplant & tomatoes in spicy southern Indian curry, served with naan bread
\$10.95

Chicken & Pork Potstickers

Steamed & pan fried, served with ponzu dipping sauce
\$7.95

Pacific Caprese Salad

Chilean Shrimp layered with Fresh mozzarella, vine ripened tomatoes, fresh basil, drizzled with extra virgin olive oil & balsamic reduction
\$10.95

Chinese Sticky Ribs

Fall off the bone pork side ribs, deep fried & tossed in our sake chilli glaze
\$9.95

Simple Green Salad

*Mesculin greens tossed with sun dried cranberries, toasted almonds, feta & julienne vegetables
Set with our house dressing*
\$8.95

Artichoke Spinach Dip

Housemade oven roasted artichokes infused with roasted garlic, spinach & fresh lime set with fried flour tortilla
\$9.95

Roasted Pear & Spinach Salad

Tossed with toasted pecans, stilton cheese, bell peppers in apple cider ranch dressing
\$10.95

Charred Romaine Hearts

Lightly grilled baby hearts of romaine topped with our housemade caper garlic aioli & Parmesan crouton
\$8.95

Dungeness Crab Cakes

Infused with sweet corn & bell peppers, served with pickled ginger aioli & cucumber pea shoot slaw
\$10.95

~ ENTRÉE'S ~

Classic Carbonara

Linguini tossed with fresh cream, pancetta, sweet peas & finished with shaved Asiago

\$15.95

Prawn & Scallop Linguini

Grilled prawns & scallops tossed in linguini, dice tomatoes & roasted garlic lime cream sauce

\$18.95

Coconut Thai Curry Chicken Rice Bowl

Sautéed julienne chicken breast, pan seared with vegetables in mild Thai coconut curry sauce set on jasmine rice

\$17.95

Mongolian Tiger Prawn Rice Bowl

Pan seared tiger prawns tossed with julienne vegetables in spicy Hoisin sauce set with steamed jasmine rice

\$19.95

Braised Short Ribs

Slow braised with tomato, root vegetables & fresh thyme, set with mashed potatoes & seasonal vegetables

\$21.95

Herb & Sun Dried Tomato Crusted Wild Salmon

Pan Seared & set with lemon caper risotto cake, grilled vegetables & roasted red pepper cream sauce

\$22.95

Sun Dried Cherry Stuffed Pork Tenderloin

Oven roasted pork tenderloin stuffed with organic sour cherry chutney, set with mashed Yukon gold potatoes, grilled vegetables & red wine demi glaze

\$23.95

Surf & Turf

10oz. fire grilled NY topped with grilled prawn skewer, set with mashed potatoes & seasonal vegetables

\$24.95

Porcini Crusted Free Range Chicken Breast

Pan Seared & set with mashed Yukon gold potatoes, grilled vegetables & wild mushroom cream sauce

\$21.95

Catch of the Day

Brought in daily by Alboin Fisheries, ask your server for today's catch

Market Price

“AAA” Alberta Steaks, served with your choice of side & seasonal vegetables

Grilled New York

\$23.95 8oz - \$1.75 per oz extra

Rib Eye Steak

\$24.95 8oz - \$1.75 per oz extra

Tenderloin

\$27.95 6oz – \$2.00 per oz extra

Taste of BC Menu

To Start

Grilled Ostrich Satays

Fraser Valley Ostrich, soy brined & fire grilled, set with sweet onion chutney

Or

Vietnamese Spring Rolls

Deep fried & served with rice wine dipping sauce

Entrée

Grilled Lemon Grass Pork Chop

Asian style pork chop, fire grilled & set with mashed potatoes, seasonal vegetables & roasted pear chutney

Or

Potato Crusted Sole

Pan seared & set with rice pilaf, seasonal vegetables & scallion cream sauce

Dessert

Mango Cheesecake

Or

Pecan Flan

\$25

SPECIALS AT THE LOFT:

Monday Night Football

.30 CENT WINGS

\$4 POPCORN SHRIMP BASKETS

\$12 PRIME RIB DINER

Friday's

Steak & Prawns

\$18.95

Sunday's

Prime Rib Buffet

Enjoy Alberta "AAA"

Prime rib with all fixings

Adults 19.95, Seniors 17.95, Children 13.95

8 & under FREE