

Soups & Salads

Creamy Port Mushroom Soup 6.95

Fresh mushrooms and onions sautéed in Port wine served in a light cream sauce

Signature House Salad 6.95

West coast mixed greens, toasted sunflower seeds, cucumbers, tomatoes, green olives with your choice of raspberry balsamic vinaigrette or basil ranch dressing

Classic Caesar Salad 7.95

Add a 8oz chicken breast \$ 7.95 - Add 6 prawns \$ 6.95

Asparagus Salad 9.95

Green asparagus with a balsamic glaze and asiago cheese, accompanied by fresh greens

Starters

Plum Tomato Bruschetta 6.95

A chunky take on an old classic served on sliced warm baguette

Escargots “Pernod” 11.95

12 escargots sautéed in white wine, onion and Pernod Anise liqueur served with mixed greens and garlic toast

Drunken Prawns 9.95

Six Prawns poached in Guinness served over a Guinness/cream reduction garnished with roasted garlic & chili and shoestring potatoes

Steamed West Coast Mussels 11.95

A half pound of mussels steamed in white wine, garlic, basil and cherry tomatoes served with garlic toast

Shumai Wasabi Dumplings 10.75

Filled with pork, shrimp and vegetables – infused with wasabi wrapped in a spinach wonton served on sweet chili rice

Pasta & Seafood

Very Pesto Pasta 14.95

Linguini noodles in a basil pesto loaded with parmesan cheese and garlic, topped with chunky tomato bruschetta and served with garlic toast

Add 6 prawns \$ 6.95

Pesto Chicken Linguini 19.95

An 8oz chicken breast with linguini noodles in our famous pesto sauce topped with chunky tomato bruschetta, served with garlic bread

Hounds Pasta Bolognese 14.95

Our thick and rich tomato bolognese over linguini noodles served with garlic toast

Signature Seafood Pasta 22.95

Prawns, Scallops, Mussels and Salmon in a cream & white wine sauce, served on linguini noodles, sweet red pepper and garlic toast

Wild BC Salmon 23.95

8oz of grilled wild BC Sockeye salmon topped with lemon dill butter, served with our three rice pilaf and sautéed julienne vegetables

Manitoba Tomato Basil Pickerel 19.75

10oz fresh fillets of this flaky and tasty freshwater fish baked in a foil with tomato, onion, basil and white wine served with white rice

Steamed West Coast Mussels 18.95

A full pound of mussels steamed in white wine, garlic, basil and cherry tomatoes served with garlic toast

Steaks, Schnitzels & More

Certified Angus Beef

8oz Striploin Steak 24.95

Grilled to perfection - seasonal vegetables, roasted Yukon gold potatoes topped with roasted portabella mushroom & horseradish butter and a red wine demi glaze

Add 6 prawns for 6.95

12oz Grilled Sirloin Stack 25.95

Two 6oz cuts of **Certified Angus beef** sirloin layered between pancetta ham, goat cheese and fresh basil paste. Served with roasted Yukon Gold potatoes, demi glaze and julienne vegetables

Order the 6oz half stack for 18.95

Add 6 prawns for 6.95

Beef Stroganoff 19.95

Slow cooked AAA sirloin in a rich mushroom cream sauce topped with roasted three onion compote, pancetta and garlic toast

Your choice of: Roasted Yukon gold potatoes, rice spätzle or linguini noodles

Pork Tenderloin Medallions 21.95

Three pork medallions – 10oz - on our homemade potato croquettes. comes with julienne vegetables and a red wine demi glaze

Hunter Schnitzel 19.95

Our renowned lightly breaded pork schnitzel with our homemade mushroom sauce served with spätzle and red cabbage

Wiener Schnitzel 17.95

The same breaded pork schnitzel as our specialty with spätzle and red cabbage but without the mushroom sauce

All prices are subject to 12% HST
Please note that there will be a \$ 3.00 charge for all split items
15% gratuity will be added for groups of 8 and more

