

Reds

Colores Del Sol
Malbec, Argentina 8/36

Butterfield Station
Cabernet Sauvignon, California 9/43

Folonari
Valpolicella Ripasso, Italy 10/47

Chateau St. Jean
Cabernet Sauvignon,
Sonoma California 12/58

M Chapoutier
Rasteau Cotes du Rhone, France 48

Menage a Trois
Zinfandel, Merlot & Cab Sauv. Blend
California 52

Burning Kiln
Merlot/Cabernet Blend, Niagara 54

Vino Noceto
Sangiovese, California 55

Highway 101 Cellars
Zinfandel, California 55

Ghost Pines
Merlot, California 58

Melini
Chianti, Italy 60

19 Crimes
Shiraz, Australia 60

Rodney Strong
Cabernet Sauvignon, Napa California 60

Zenato
Valpolicella Ripasso, Italy 60

Main Street
Cabernet Sauvignon, Napa California 70

Belle Glos Meiomi
Pinot Noir, Sonoma California 70

Whites

Folonari
Pinot Grigio, Italy 9/42

Meridian Vineyards
Chardonnay, Central Coast California 9/42

Errazuriz Max Reserva
Sauvignon Blanc, Chile 9/45

Cave Spring
Reisling "Estate", Niagara 45

900 Grapes
Sauvignon Blanc, New Zealand 55

Edna Valley
Chardonnay, California 60

Reserve List

Wolf Blass Grey Label
Shiraz, Australia
17/85

Stag's Leap
Cabernet Sauvignon, Napa California
24/120

Bellezza
Chianti Riserva, Italy
24/120

Etude
Pinot Noir, Napa
27/135

Bolla
Amarone, Italy
85

Ca'Marcanda (Bolgheri)
Tuscany, Italy 120



SALT & PEPPER WINGS

Choice sauce | Sour Cream | Crudité
\$22

SHOESTRING FRITES

Rosemary Salt | Honey Dijonnaise | Spicy Ketchup
Garlic-Parmesan Aioli
\$12

CLUB RED NACHO'S

Corn Tortilla Chips | Pico de Gallo | Seasoned Chicken or Beef
Cheddar & Jack Cheeses | Sour Cream | Guacamole | Spiced Salsa
\$20

PRIME RIB PHILLY MELT

Shaved Prime Rib | Sautéed Peppers & Mushrooms | Sourdough
Caramelized Onion Jam | Sweet Potato Fries
\$20

GOLDEN PALACE EGG ROLLS

Plum Sauce | Cabbage Slaw | Wasabi Mustard
\$12

THIS EVENING'S SOUP

\$10

SPRING BEET SALAD

Baby Beets | Mandarin Orange | Lemon Poppy Seed Dressing
Baby Kale | Fried Goat Cheese | Toasted Cashew

\$14

THE CAESAR

Romaine | Caper Vinaigrette | Garlic Aioli | Breadsticks
Parmesan | Candied Bacon

\$14

SPICY SHRIMP TACO'S

Spicy-Mango Coulis | Avocado Pico | Cucumber Slaw
Soft Flour Tortilla | Crispy Corn Tortilla

\$16

JAPANESE TASTING PLATE

Chicken Gyoza | Braised Beef Spring Roll | Ponzu Dip
Cucumber-Avocado Maki | Pickled Ginger | Puffed Wasabi

\$16

"KING STYLE" CHICKEN

Braised Chicken Supreme | Sweet Potato Hash | Snap Peas
Cheddar Biscuit | Sherry Velouté
\$30

SCALLOP FETTUCCINI

Butter Seared Sea Scallops | Spinach Infused Pasta | Asparagus
Feta Crumble | Basil | Sundried Tomato
\$30

PETITE LAMB CHOPS

Braised Lamb | Parsnip | Yam Duchess
Rosemary Balsamic Jus | Baby Turnip | Beet Chip
\$32

BC COHO SALMON

Pan Roast Coho | Sautéed Fingerlings | Artichoke Emulsion
Lentil & Fennel Salad | Lemon | Roasted Pepper Glaze
\$32

PRIME RIB AU JUS

Prime Rib Roast | Yorkshire Pudding | Seasonal Vegetables
Garlic Yukon Mashed Potato | Beef Jus
\$40

GORGONZOLA MANHATTAN STEAK

Beef Striploin | Cauliflower Puree | Potato Straw
Broccolini | Demi-Glace
\$40

DECONSTRUCTED CARROT CAKE

Spice Cake | Pineapple Compote | Coconut Mousseline
Cinnamon Tuile

\$10

CARAMEL CHOCOLATE BAR

Dark Chocolate Torte | Caramel Mousse | Filo Arlette
Candied Orange | Raspberry Coulis

\$12

CHEESECAKE FEATURE

Ask for our daily preparation

\$12

LA MAISON ALEXIS DE PORTNEUF CHEESES

A Selection of 6 Award Winning Cheeses

From Portneuf Quebec

Bleubry | Cendrillon | St. Raymond

Cantonier | Triple Cream | Sir Laurier d'Athabaska

House Pickles | Jams

\$20