

NEW YEAR'S EVE 2018

	6 oz	9 oz	BTL
CHURCH & STATE White Blend, Okanagan VQA	9 ⁵⁰	13 ²⁵	38 ⁷⁵
CATENA ALAMOS, Malbec, Argentina	9 ⁵⁰	13 ²⁵	38 ⁷⁵
MOUNTAIN LEMONADE 2 oz 10			
lemongrass infused vodka, fresh pressed lemon, soda			

THREE COURSE DINNER \$ 37

enjoy your choice of one starter, one entrée, plus your choice of dessert
(excludes beverages, taxes & gratuities)

CHOICE OF STARTER

CAESAR SALAD

romaine, creamy roasted garlic dressing

CUP OF SOUP

ask your server about today's feature

CHOICE OF ENTRÉE

LEMONGRASS CHICKEN

grilled chicken skewers with house-made teriyaki sauce, papaya salsa, coconut rice, fresh market vegetables

MONGOLIAN BEEF NOODLES

thin egg noodles, marinated beef, bean sprouts, broccoli, cashews & bell peppers tossed in a black bean hoisin sauce

MISO GLAZED SALMON

marinated salmon filet, wok stir-fried vegetables, ginger jasmine rice, toasted sesame seeds

CHOOSE A STEAK FOR \$6 MORE

substitute any entrée above with our:

TAMASHII STRIPLOIN

glazed with a house-made shiitake compound butter, served with roasted potatoes, fresh market vegetables

CHOICE OF DESSERT

BANANA CARAMEL XANGO ('CHANGO')

creamy cheesecake filling, chunks of banana wrapped in light pastry and rolled in cinnamon sugar + vanilla bean ice cream

WARM ESPRESSO BROWNIE

brownie infused with vietnamese iced coffee, served warm with vanilla bean ice cream