

# ENTRÉES

*Served with fresh seasonal vegetables and your choice of rice pilaf, handcut fries, baked or roasted potato. After 5pm garlic mashed potatoes.*

*\*Seafood Hot Pot excluded*

## Baby Back Ribs

Tender slow cooked baby back ribs cooked in our own Brown Ale. Choose from our own Bushwacker Brown Ale BBQ sauce or honey garlic. 18.95

*Suggested Beer - Sam McGuire's Pale Ale or try our Bushwacker Brown Ale*



## 8oz Fresh Certified Angus Beef Sirloin Steak

8oz Sirloin steak seasoned and char-broiled to your liking. Served with sautéed mushrooms and garlic focaccia. 20.95  
Peppercorn sauce 1.95 Add prawns 4.95

*Suggested Beer - Sam McGuire's Pale Ale or Bushwacker Brown Ale*



## Filet of Halibut

We take fresh Halibut filleted in our kitchen and bake it in our chefs own delightful lemon dill sauce served with baby shrimp.

22.95

*Suggested Beer - Talking Dog Wit*

## Pacific Chicken

Hand made in house using 100% natural chicken breast, seasoned and filled with baby shrimp, real Dungeness crabmeat, and cream cheese. Lightly hand breaded and oven baked. Topped with hollandaise sauce. 17.95

*Suggested Beer - Station House Blonde Ale*

## Chicken Souvlaki

Chicken marinated in olive oil, garlic, oregano and seasoned just right. Served with roasted potatoes, side greek salad, pita and tzatsiki 15.95

*Try it with our Canoe Creek Pilsner*

## Seafood Hot Pot

Salmon, shrimp, prawns, scallops and mussels all simmering in a spicy chili and fennel tomato base broth. Served with our locally made beer bread. 16.95

*Suggested Beer - Bushwacker Brown Ale*

## Sautéed Oysters

Pan seared oysters hand breaded and seasoned with lemon, thyme, and basil. Served with a tasty oyster seafood sauce.

16.95

*Pairs nicely with Talking Dog Wit Beer*



SIGNIFIES AN OCEAN WISE PRODUCT



CERTIFIED ANGUS BEEF

*Why not try one of our great new desserts*

Please inform your server of any allergies prior to ordering. Tax extra