

EXPOSE!

DINNER MENU

Appetizers

TOO MUCH BEAVER...DIP

Too much Beaver Dip can make you go blind, but it's worth the risk. Chef Pieter's famous Beaver Dip features smoked gouda & jalapeno served with tortilla chips.

SALAD: HEALTHY OR NOT?

Can salad can be too healthy? Fear not! Chef Pieter has mixed greens with bacon, goat cheese and a dijon vinaigrette. This isn't a health spa, after all.

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Entrees

CHICKEN CLAIMS IT CAME FIRST Chicken Breast

Golden chicken breast topped with a Honey Jack glaze. Accompanied by whipped yukon potatoes and seasonal vegetables.

PSA: WRAP UP YOUR MEAT Beef Wellington

Canadian beef wrapped in a pastry crust and served with a peppercorn jus. Accompanied by whipped yukon potatoes and seasonal vegetables.

BRAIN FOOD: HOOK, LINE & THINKER Fish Fillet

If you're not smart enough to eat fish, perhaps you need to eat more fish. Catch of the Day fillet topped with a citrus cream sauce. Accompanied by whipped yukon potatoes and seasonal vegetables.

MAGIC MUSHROOMS LEGALIZED Wild Mushroom Cannelloni

Wild mushroom cannelloni accompanied by seasonal vegetables.

GLOBAL WARMING IS A HOAX It's Too Chili To Be True

Chef Pieter's vegan chili accompanied by seasonal vegetables.

Add-Ons

Extra! Extra!

JUMBO PRAWN COCKTAIL

Limoncello poached prawn cocktail

\$10.00

ZUCCHINI STICKS

Deep fried zucchini sticks served with avocado lime dip and spicy ghost pepper cranberry dip

\$7.50

Dessert

CHOCOLATE CURES PMS!

A special request from you-know-who-you-are but we won't tell her. Caramel Chocolate Cheesecake with a berry compote.