

# Having Our Way <sup>with the</sup> USA



## Appetizers

### BEAVER DIP

Thank goodness our house dip isn't American, because Eagle dip wouldn't be nearly as tasty as Beaver Dip. Smoked gouda & jalapeno dip served with tortilla chips.

### THE MELTING POT Soup of the Day

It's way too cold to serve salad up North, so Chef Pieter takes all those vegetables and purées them so he can serve it hot to warm you up.

## Entrees

### NORTH KOREAN CHICKEN

A game of chicken with North Korea is not a good idea. However, roasting a chicken breast and serving it with a Korean pepper sauce could launch your taste buds. Give it a test fire...Accompanied by cheesy potatoes and seasonal vegetables.

### WHISKEY BRAISED SHORT RIBS

Braised short ribs, low and slow, cooked like a patient Canadian neighbour. Tender and polite but full of flavour. Sorry it takes so long to cook. Served with cheesy potatoes and seasonal vegetables.

### FAKE NEWS & FISH TALES

Any way you say it, we caught every fish personally with our own bare hands. Or at least we cooked it to perfection with citrus cream sauce. Served with cheesy potatoes and seasonal vegetables.

### INDEPENDENCE DAY

Wild mushroom stuffed flying saucer shaped pasta in a basil marinara and topped with parmesan cheese. Served with seasonal vegetables.

### TRUMPING THE VEGANS

Always trying to one-up those vegans, Chef Pieter has created the ultimate vegan dish! Roasted butternut squash on a chick pea lentil mash with cauliflower and carrot purée. Served with seasonal vegetables.

## Extras

*Add a little extra  
for a little extra*

### COLD WAR PRAWN COCKTAIL

Vodka & Limoncello poached prawn cocktail

\$10.00

### MEXICAN WALL OF RIBS

A wall of tequila herb riblets with avocado lime dip.

\$7.50

## Dessert

### CARAMEL CHOCOLATE CHEESECAKE

Caramel Cheesecake on a chocolate cookie base, topped with caramel mousse and berry compote.