

Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



From the Land

Pork Tenderloin

8oz pork tenderloin pan seared and oven roasted with a rye-whisky cherry sauce and served medium. Accompanied with roasted potatoes and fresh seasonal vegetables. 25

New York Strip Loin

8oz AAA New York Striploin charbroiled to your liking topped with sautéed mushrooms. Accompanied with roasted potatoes and seasonal vegetables. 33

Marinated Chicken

Two 5oz tender chicken breast marinated in lemon and thyme, roasted to perfection and served with a basmati rice pilaf and seasonal vegetables. 26

Seared Duck

7oz local duck breast seared medium and finished with a mixed pureed berry sauce. Accompanied with roasted potatoes and seasonal vegetables. 32

Vegetable Linguine

Vegetarian linguine with spinach, grape tomatoes, garlic, lemon, red and green bell peppers in a white wine cream sauce. 24

Add: shrimp 3; chicken 5; prawns 6.

Prices do not include tax

Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



From the Sea

Tamari Ginger Salmon

6oz oven baked pacific wild sockeye salmon, glazed with a tamari, ginger and brown sugar. Served with a basmati rice pilaf and fresh seasonal vegetables. 27

Grilled Wild salmon

6oz grilled wild pacific sockeye salmon topped with a pineapple salsa and served with basmati rice pilaf and seasonal vegetables. 27

Seared Halibut

6oz Pan seared pacific halibut served over a flavorful citrus cream sauce with a basmati rice pilaf and seasonal vegetables. 30

Cashew Crusted Halibut

6oz pacific halibut crusted in cashews then seared and topped with mango chutney. Served with a basmati rice pilaf and seasonal vegetables. 32

Prices do not include tax