

# Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



## SALADS

### Strawberry Spinach Salad

Sliced strawberries and pineapple, bell peppers, cucumbers and carrots on top of a bed of spinach and served with our house made blueberry vinaigrette 14

### Caesar Salad

Crisp romaine lettuce tossed with our house made creamy garlic Caesar dressing, croutons and bacon. Finished with parmesan cheese and a lemon wedge. 10

### Garden Salad

Mixed artisan greens loaded with cucumber, bell peppers, red onion, carrots and blueberries. Served with your choice of dressing. 10

### Pineapple and Pecan Salad

A Medley of fresh vegetables, roasted pineapple, pecans, dried cranberries on top a bed of mixed artisan greens. Served with our house made dressing. 14

### Chicken Pesto Salad

5oz chicken breast roasted and sliced on top of artisan greens tossed in pesto cream dressing with carrots, cucumber and red onion.

16.50

Add – 5oz Chicken 5.00 Add - four Prawns 6.00

Add – Garlic toast 3.00

*Prices do not include tax*

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## **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.

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## MAIN COURSES

### Maple and Tamari Salmon

6oz grilled pacific wild sockeye salmon glazed with a tamari, maple syrup. Served with a basmati rice pilaf and fresh seasonal vegetables. 27

### Seared Halibut

6oz pan seared pacific halibut over top a flavorful citrus cream sauce and served with a basmati rice pilaf and seasonal vegetables. 32

### Marinated Chicken

Two 5oz tender chicken breast marinated in lemon and thyme, pan seared and then roasted to perfection. Served with roasted potatoes and seasonal vegetables. 26

### Beef Tenderloin

8oz AAA Beef Tenderloin seasoned and cooked to your choice of doneness. Topped with sautéed mushrooms and served with roasted potatoes and seasonal vegetables. 35

### Pineapple Cashew Stirfry

Red onions, bell peppers, celery, carrots, mushrooms, sesame seeds, pineapple and cashews on basmati rice with teriyaki sauce. 24

Add – Four Prawns 6

Add - 5oz Chicken 5

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