

# Legend's Dinner

*At Painter's Lodge*

## Salad

### Classic Caesar Salad \$15

Crisp Romaine lettuce, sourdough croutons and crispy bacon bits tossed in our house made Caesar dressing.

### Caprese \$18

Fresh Mozzarella, sweet basil and grape tomatos drizzled with oliver oil and black garlic balsamic vinegar.

### Painter's Lodge Salad \$15

Mixed greens, grape tomatoes, cucumber and shredded carrots topped with dired cranberries and candied pecans



## Appetizer

### Queso Frito \$16

Pan fried Mexican cheese in Romesco sauce served with crostini.

### Cheese Plate \$18/person

Three types of cheese, Smoked tomato coulis and crostini.

### Prawn Cocktail \$20

Prawns poached in white wine lemon broth. Chilled and served with our house made cocktail sauce.

### Creole Shrimp \$20

Large shrimp sautéed in spicy creole butter. Served with a bread roll.

### Tuna Tartare \$22

Fresh tuna avocado with scallions and spicy soy sauce. Served with crostini.

## Entrees

### Surf

### Mussels Chorizo \$18

Mussels steamed with sautéed chorizo in red wine served with focaccia for dipping.

### Butter Poached Lobster \$35

Lobster poached in citrus butter, served with wilted spinach and ricotta gnudi.

### Seared Sablefish \$35

Sablefish paired with creamy potato soup and sweet corn, topped with arugula salad.

### Pan Roasted Salmon \$37

Crispy-skin salmon with roasted fingerling potato, seasonal vegetable with lemon caper sauce.

### Pan Seared Halibut \$45

Halibut served on a bed of sauteed kale with smoked tomato coulis, roasted garlic mashed potato and seasonal vegetables .

### Seafood Risotto \$49

Creamy risotto finished in a house-made seafood stock with prawns, scallops and lobster

### Turf

### Pan roasted half chicken \$32

Roasted half chicken served with herbed fingerling potatoes, Seasonal vegetables and pan jus.

### Bison,Pork and Guinness Pie \$35

Bison and Pork slowly braised with potatoes, peas and carrot, topped with puff pastry.

### Braised Lamb Shank \$39

Lamb shank braised in a rich stock and red wine, served over a white bean casoulet with seasonal vegetables.

### Local 12.oz Bone in Ribsteak \$45

Perfectly grilled to your taste topped with bone marrow or garlic butter, roasted garlic mashed potato, vegetables and red wine, black garlic demi glasse.

### Add ons

Seared scallops	\$15
Grilled prawns	\$12
Lobster tail	\$18