



## AGNUS MCVEE DINING ROOM

### APPETIZERS

Mushroom Caps		
Baked stuffed mushroom with mascarpone, roasted peppers, basil and chipotle		9
West Coast Crab Cake		
Served with baby greens and wasabi mayonnaise		9
Oven Baked Brie		
Brie cheese topped with olives and sundried tomatoes		9
BBQ Ribs		
½ rack of tender baby ribs cooked with hot honey BBQ sauce		10

### SALADS

Organic Baby Greens		
White balsamic and Maple dressing		6
Caesar Salad		
Garlic Croutons, lemon, & parmesan cheese	small 7	Large 9
Add prawns (5pcs skewer)		3
Baby Spinach Salad	small 7	Large 9
Honey glazed pecans, sundried blueberries, feta cheese & balsamic dressing		



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### ENTRÉES

Cedar Board Salmon	
BC wild sockeye salmon baked on charcoaled cedar plank served with basmati rice, seasonal vegetables and chardonnay sauce	25
Mediterranean Chicken	
Free range chicken supreme stuffed with mascarpone, sundried tomatoes, Black olives and basil	27
Fondue Chinoise	
Sliced beef, seasonal vegetables, potatoes and 3 dipping sauces	23
Add prawns	3
Add meat	2.50/oz

### HOT ROCK DINNERS

8oz New York	
8oz certified Angus beef, seasonal vegetables and potato	26
Rack of Lamb	
Fresh rosemary rubbed lamb seared and served on a hot rock with seasonal vegetables	34