

DINNER MENU

SOUP OF THE DAY	8.00
SHRIMP BISQUE	10.00
NEW ENGLAND CLAM CHOWDER	11.00
SEASONAL MIXED GREENS poppy seed goat cheese & balsamic vinaigrette	9.00
CAESAR SALAD	9.50
SPINACH SALAD bacon, mushroom, blue cheese & lemon vinaigrette	14.50
CAESAR SALAD BROILED CHICKEN BREAST OR GRILLED PRAWNS	19.50
COBB SALAD teriyaki chicken, ham, blue & cheddar cheeses, avocado, cucumber, tomato, iceberg & romaine lettuces, ranch dressing	22.00
PAPAYA & SHRIMP SALAD tarragon dressing	21.00
DEEP FRIED CALAMARI spicy lime aioli	16.00
1 LB. STEAMED MANILA CLAMS white wine oregano & tomato sauce	20.00
PAN FRIED PRAWNS garlic vermouth sauce	15.00
FISH & CHIPS pacific cod & coleslaw	19.00
CHICKEN BREAST BURGER french fries or salad	15.50
RED LION ORGANIC BURGER BLUE GOOSE CATTLE CO. BEEF - french fries or salad add-ons: cheddar, bacon, mushrooms or sautéed onions <i>\$1.50 each</i>	15.50
DUNDARAVE VEGGIE BURGER portabello mushroom, monterey jack cheese and french fries or salad	15.50

CALF LIVER, ONION & BACON	26.00
WILD SOCKEYE SALMON ginger maple syrup butter	25.00
BRAISED MEDITERRANEAN LAMB SHANK	27.00
CHICKEN POT PIE in a puff pastry shell	22.50
STEAK & KIDNEY PIE in a puff pastry shell	22.50
CURRY CHICKEN RICE BOWL mango chutney	24.00
BANGERS & MASH	19.50
SCALLOP & SHRIMP CRÊPE white wine sauce	22.00
SPINACH & MUSHROOM CRÊPE mornay & tomato sauce	19.50
2 MINUTE SICILIAN CALAMARI spicy tomato sauce, almonds, raisins & capers	19.50
CRAB CAKES chipotle & papaya salsa	26.50
GARLIC PRAWNS vermouth sauce	26.50
SPAGHETTI TRASTEVERINI minced chicken, black beans, crushed chilli peppers & tomato	20.00
SPAGHETTI PEPPINO garlic prawns, white wine, chilies & parmesan cheese	20.00

Chef Barry's Suggestions:

ZÜRICHES GESCHNETZELTES thinly sliced pork tenderloin, white wine sauce, mushroom & rösti potatoes	27.00
CHICKEN SCHNITZEL mushroom sage gravy	21.00
'AAA' 10 oz. NEW YORK STEAK peppercorn sauce	36.00