



VALENTINE

3-Course Meal - \$39.95 per person

Or choose Separately

Add a Glass of House Wine White or Red for \$3.00

Appetizers: Choose One

Baked Shrimp Scampi - 11.25 GF

White Wine, Garlic and Olive Oil marinated Extra-large, topped with herb-seasoned Panko Crumbs and baked to perfection.

Puff Pastry heart with Cured Salmon Rose - 11.95

Rolled Crepes stuffed with Mushrooms, covered in breadcrumbs and skilled fried to perfection. Served with a clear borscht.

Escargot stuffed Mushroom Cups - 9.95

Served with Herbs de Provence Butter and Crostini

Poutine - 8.75

CANADIAN ICONIC DRINKING COMPANION AND HANGOVER REMEDY
Roast Beef Gravy, local Curd Cheese, French Fries.

Main Course: Choose One

SCHNITZELS - Gluten Free \$2.00 Extra

Schnitzels Pork or Chicken - Choose One

- Cordon-Bleu - 19.95
- Hunter - 17.95
- Holstainer - 17.95
- Regular - 17.50
- Viking - 17.95

Served with Thyme Potatoes and House Salad Trio: Polish Coleslaw, Tomato Basil Salad & Green Salad.

Scallops - 25.95 *

3 Maple Glazed U-8 Dry Scallops served on a bed of Brussels Sprouts, Oyster Mushrooms, Butter seared Kopytka and Beurre Blanc, drizzle of Porcini Balsamic Glaze gives the finishing touch.

Salmon Wellington a'la Russe - Coulbiac - 21.95

Puff Pastry filled with salmon, Rice, Buckwheat, hard-boiled Eggs, Mushrooms, Onions and Dill, seasoned and baked to golden brown. Served with green salad.

Surf & Turf* - 26.95

The Surf: Large Garlic Shrimp Skewer

The Turf: New York strip topped with garlic-tarragon butter.

Potato wedges, garlic aioli, green salad.



Dessert: Choose One

Puff Pastry Hearts - 8.95

Light and Fluffy heart shaped puff pastry topped with Strawberries Romanoff.

Beaver Supreme - 7.95 GF

ONE OF THE 10 BEST DESSERTS IN THE VALLEY. Chocolate Meringue layered with Walnut, Whipped Cream and Mandarin Oranges.

Chocolate Sandwich Heart - 7.95 GF

Heart Shaped Pure Belgium Chocolate, Layered with Mascarpone Cream and Raspberry, sprinkled with Pomegranate and Kiwi.