



The Twisted Cork  
RESTAURANT

## Dinner Menu

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### Starters

#### Baked French Onion Soup

Classic onion soup topped with a garlic crouton and Swiss cheese, baked golden  
\$6.95

#### Chef's Daily Creation

Fresh house-made daily soup with crusty roll  
cup .. \$3.95    bowl .. \$5.95

#### Caesar Salad

Crisp romaine lettuce and herb croutons lightly tossed with our house-made dressing, topped with fresh parmesan cheese and crispy bacon  
side .. \$4.95    full .. \$7.95

#### Spinach Salad

Tender spinach leaves, fresh strawberries, toasted slivered almonds and fresh parmesan, with a red wine raspberry vinaigrette  
side .. \$4.95    full .. \$7.95

#### Tomato & Goat Cheese Salad

Fresh roma tomatoes, olive tapenade and Canadian goat cheese, topped with fresh basil, balsamic reduction, basil oil, cracked black pepper and sea salt  
\$8.95

#### Seared Sea Scallops

Pan-seared Atlantic sea scallops finished with lemon herb cream sauce  
\$9.95

#### Warm Bruschetta

Fresh roma tomato bruschetta on garlic crustini, topped with fresh bocconcini cheese and baked lightly, drizzled with balsamic reduction and basil oil  
\$7.95

#### Baked Brie & Garlic

Oven-roasted garlic and warm brie cheese served with a baguette and balsamic reduction  
\$11.95

#### Beef Carpaccio

Dry-rubbed beef tenderloin with a sweet onion relish and popped capers  
\$11.95

#### Coconut Curry Prawns

Pan-seared tiger prawns served with a creamy coconut curry sauce  
\$9.95

## Entrees

### Bison and Guinness Pie

Fresh bison, seasonal vegetables and herbs, braised in a savoury rich Guinness gravy and topped with house-made pastry, served with a crusty roll.  
\$19.95

### New Zealand Rack of Lamb

Herb crusted rack of lamb, pan-roasted to your desire, finished with port demi-glace.  
\$29.95

### 10 oz New York Steak

Our AAA New York thick cut steak is grilled to your preference and seasoned with house dry rub. Mushroom ragu.  
\$28.95

### Beef Tenderloin

This tender AAA 8 oz filet is grilled to your preference, finished with a horseradish demi-glace.  
\$28.95

### Butcher's Cut Ribeye

This thick-cut 16oz AAA steak is cut fresh in house to order. Finished with a forest mushroom ragu. Larger cuts available upon request!  
\$41.95

### Stuffed Chicken

Free range organic chicken supreme breast stuffed with sundried tomato, red pepper goat cheese, pan roasted.  
\$22.95

### Chicken Saltimbocca

Free range organic chicken supreme breast spiked with prosciutto ham finished with basil cream sauce.  
\$22.95

### Phyllo Bundle

Grilled, marinated vegetables wrapped in delicate phyllo, baked golden brown, complimented with coconut curry cream sauce and served with grilled asparagus.  
\$17.95

### Spiced Rum & Coke Ribs

Slow-roasted baby back pork ribs glazed with spiced rum and coke sauce served with house made baked beans.  
\$22.95

### "Best of BC" Mixed Grill Platter

This platter for two offers three different protein options changing weekly. Please ask your server for details. Designed to showcase B.C. farms and waterways .. \$51.95

### Brome Lake Duck

Pan-roasted Canadian duck breast served with a white balsamic, maple syrup pan glaze.  
\$25.95

### Wild BC Salmon

Wild caught 7oz BC salmon filet, grilled to perfection, topped with champagne, grapefruit and fennel reduction.  
\$22.95

### Canadian Walleye

Cast iron fried wild Ontario walleye with roma tomato butter sauce.  
\$23.95

### Cedar Halibut

Fresh BC halibut baked on cedar, topped with our house-made Provençale sauce.  
\$25.95

## Sides

**Sauteed Button Mushrooms .. \$3.00**

**Side of Prawns (5) .. \$4.00**

**Mushroom Ragu .. \$4.00**

**Blue Cheese to any Steak .. \$4.00**

**Side of Scallops (4) .. \$4.00**



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Please advise your server of any food allergies