



Saturday February 4th 2012

All items exclusive of HST



Beer Specials



Granville Island Lager	\$4.25 / Pitcher	\$15.50
Granville Island Pale Ale	\$4.25 / Pitcher	\$15.50
Martinis		\$ 6.50
Caesars		\$ 4.20
Gran. Isl. Winter Ale Bottle		\$ 5.00



Wine Features



**Malbec
Viu Manent - Chile**

Glass \$8 - Half Litre \$22 - Bottle \$29

**Sauvignon Blanc Verdego
Storks Tower – Spain**

Glass \$9 – Half Litre \$25 – Bottle \$31

Ask your server for a taster

Dinner Features

Goat Cheese Salad

Organic Greens, Cherry Tomatoes, Caramelised Pears and Cucumbers with Candied Pecans, tossed in a Balsamic Vinaigrette. Served with Warm Goat Cheese. \$11

Duck Breast

Marinated and Finished with Orange Liqueur and a Port Wine Blueberry Sauce. Served with Roast Potatoes and Vegetables. \$22



Dine at Enigma Special

An Appetiser, Entree & Dessert, from the list below with Tea or Coffee for \$30

or

An Entree and Dessert with Tea or Coffee for \$20

All Items may be ordered individually

Appetiser

Carrot Soup

Cup \$5.75 Bowl \$ 6.75

Potato Latkes and Smoked Salmon

Served with Dill Cream Cheese \$11

Red Beet, Tomato & Bocconcini Salad

Baby Mozzarella, Tomatoes, Red Onions and Red Beet Carpaccio with Sun Dried Tomato, Basil Puree, Extra Virgin Olive Oil and Balsamic Vinegar \$11

Entree

Flat Iron Steak

Grilled 6oz AAA Flat Iron Steak served Rare or Medium Rare with a Dijon Red Wine Horseradish Sauce. Served with Pommies Pont Neuf and Vegetables. \$19

Moroccan Lamb

Tender Lamb “Bone In” Shoulder Steak, in a North African Sauce. Served with Cous Cous and Herbed Vegetables \$18

Fresh Snapper

Pan Seared With a Lemon Honey Pecan and Almond Crust Finished with Orange Compote and Balsamic Caramel . Served with Red Beet Carpaccio, Quinoa and Vegetables. \$18

Pork Tenderloin

Marinated Pork Tenderloin, wrapped in Bacon, finished with a Red Wine Pomegranate Reduction. Served with Chorizo Mashed Potatoes and Vegetables. \$18

Fruits De Mer

Fresh Mussels, Prawns & Sockeye Salmon with Grilled Zucchini in a White Wine Tomato Sauce. Served over Fettuccini with Garlic Bread. \$16

Dessert

Crème Brule

\$7.50

Warm Ginger & Pear Pudding

Served with Ice Cream \$8