

# Dinner Menu

## Appetizers

<b>Roast Pepper Hummus</b> - and homemade tortilla chips.	\$ 6.95
<b>Sesame Citrus Crab Cakes</b> - Delicious crab meat with citrus tones, crusted in panko & sesame seeds. Served with a lemongrass aioli & crisp pickled vegetables.	\$14.95
<b>Pulled Pork Tacos</b> - House smoked pulled pork with Jalapeno Jack cheese, tropical salsa & a chili-lime sour cream.	\$11.95
<b>Cod Tacos</b> - Blackened cod with crisp slaw & our fresh tropical salsa. Soo good!	\$13.95
<b>Wings</b> - (6) wings ~ Choice of salt & pepper with lime, hot, seriously hot or Asian style.	\$ 8.95
<b>Dry Ribs</b> - Pork ribs, seasoned with salt & pepper.	\$10.95
<b>Prawn Stacks</b> - Sushi rice with wasabi mayo, cucumber, pickled daikon & carrot ~ topped with a jumbo spicy prawn & a yummy star anise glaze.	\$14.95

## Salads

<b>Osprey Salad</b> - Organic spring greens with candied almonds, fresh strawberries, a hint of chevre & our pink peppercorn & pomegranate vinaigrette.	\$11.25
<b>Green Salad</b> - Greens with grated carrots, grated beets, cucumber, onions & tomatoes with your choice of dressings - mango curry, pomegranate or ranch.	\$ 8.25
<b>Roasted Beet Salad</b> - Roasted beets, julienne peppers, mandarins, pepitas, fennel & feta on fresh baby arugula with a citrus-mint vinaigrette.	\$12.95
<b>Classic Caesar Salad</b> - Crisp romaine leaves, roast garlic croutons, fresh asiago & our snappy Caesar dressing.	\$10.95
	Add chicken: \$3.95
<b>Glass Noodle</b> - Sweet potato vermicelli, peppers, green onion, peanuts & cabbage with a spicy ginger lime vinaigrette.	\$12.95

## Entrees

- Gussy's Ribs** - Insanely tender back ribs brushed with a Jack Daniels & maple glaze.  
Served with potatoes & a vegetable medley.      Half rack    \$16.95      Full rack    \$26.95
- 8 OZ New York Steak** - Served with peppercorn brandy sauce, potatoes, & vegetable medley.    \*\* Try it with red onion marmalade, blue cheese & peppercorn sauce. Wow!  
\$29.95  
\$35.95
- B.C. Wild Salmon** - Fresh fillet with a grainy mustard dill & maple glaze. Served with rice, vegetable medley & a tropical salsa.    \$23.95
- Wild Cod** - pan seared ~ served on lemon thyme risotto with a citrus butter & a crisp avocado caper relish.    \$26.95
- 19<sup>th</sup> Hole Bowl** - A mild coconut curry with roasted yams, potatoes, cauliflower, chick peas, peppers, Thai basil & galangal over basmati rice. Topped with mango chutney & served with crisp wontons.    Add chicken: \$3.95  
\$18.95
- Butter Chicken Bowl** - ooh - luscious buttery Indian flavors with tender chicken thighs, Basmati rice, almonds & raisins, mango chutney & papadums.    \$19.95
- Prawns Dijonaise** - jumbo prawns in a rich dijon cream with fresh tomato, green onion & hint of fennel. Served over basmati rice.    \$28.95
- Braised Lamb Shank** - My very favorite dish. NBC dark ale & bourbon braised with roasted root vegetables & garlic mashed potatoes    \$28.95
- Roast Chicken Breast** - with caramelized apples & roast root vegetables. Served on a citrus-thyme risotto & apple-sherry jus.    \$23.95
- Pork Marsala** - Pork tenderloin scaloppini with mushrooms & fresh thyme in a lovely Marsala-citrus reduction. Served with creamy roast garlic mashed potatoes & veggies.    \$21.95