



FEBRUARY 28 - MARCH 23

THE COOK & BUTCHER
DINNER EXPERIENCE FOR TWO

\$150

Starter

House Caesar Salad
house baked croutons, whole roasted garlic, shaved parmesan

Main Event

Surf n Turf Share Board
10 oz dry aged NY strip, two Atlantic lobster tail, jumbo shrimp,
pan seared sea scallops, black iron mac n' cheese,
crab infused hollandaise.

Dessert

Warmed Cast Iron Peanut Butter Cookie
vanilla bean & dutch chocolate ice cream.

THE SIP

Rose Spritz

Enrico Rose, Elderflower liqueur, fresh
lemon, and craft soda. \$14

Whiskey Jack Sour

Merridale Cowichan Whiskey, fresh lemon,
simple syrup, egg whites, dash of bitters. \$15