



APPETIZERS

CRAB CAKES

Served with Spicy Cilantro Mayonnaise
11.95

BEACHES SALAD

Toasted Pine Nuts, Dried Cherries, Shallots & Pomegranate Dressing
8.50

WARM SPINACH SALAD WITH SCALLOPS

Pan-Seared Scallops, Tossed with Mushrooms, Bacon & Thistle Honey Lemon Dressing
11.95

CAESAR SALAD

Creamy Anchovy Dressing, Garlic Croutons & Parmesan Cheese
9.50

PISTACHIO CRUSTED GOAT CHEESE

With Fig Chutney & Toasted Baguette Croutons
10.95

WILD JUMBO TIGER PRAWNS

Grilled & Served with Tropical Fruit Salsa
12.95

STEAMED HALF A POUND MUSSELS

With Pernod, Fennel, Onions, Fresh Basil, Shallots & Garlic
12.95

TOMATO & GIN SOUP

With Shaved Gruyere Cheese
6.95



ENTREES

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**BEACHES SHARED DINNER FOR TWO**

54.95 per couple

### To Start

Tomato & Gin Soup with Shaved Gruyere Cheese

Or

Beaches House Salad with Toasted Pine Nuts, Dried Cherries & Pomegranate Dressing

Choice Of:

### THE GRILLED MEAT PLATTER

Bison Flat Iron Steak & Fillet of Sirloin  
With a Merlot Blueberry Sauce.  
Lamb Chops with Fresh Thyme Jus  
Served with Seasonal Vegetables & Yukon  
Gold Crushed Potatoes

Suggested Wine:

**Pinot Noir**, Gray Monk  
British Columbia, VQA

### BEACHES SEAFOOD PLATTER

Grill B.C. Salmon & Mahi Mahi with Papaya  
Mango Salsa. Sautéed Wild Sea Scallops with  
Shallot Brandy Sauce & served with Seasonal  
Vegetables & Saffron Rice

Suggested Wine:

**Pinot Auxerrois**, Gray Monk  
British Columbia, VQA

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GRILLED MAHI MAHI

Sake - Soya Marinated, Mango Papaya Salsa
and Served with Purple Yam Mash
21.95

6 OZ WILD SALMON ESCALOPE

Baked on a Potato Crust, served with a Merlot
& Blueberry Sauce
21.95

PAN SEARED CHICKEN BREAST

Filled with Gambozola Cheese & wrapped with
Prosciutto Ham. Served with Mushroom
Risotto & Balsamic Reduction Drizzle
19.95

7 OZ BISON FLAT IRON STEAK

Served with Red Current Jelly Sauce & Yukon
Gold Crushed Potatoes
25.95

PARMESAN GNOCCHI

Hand Rolled, with Truffle Cream &
Seasonal Vegetables
15.00

NATURALLY SMOKED, POACHED BLACK COD & WILD JUMBO TIGER PRAWNS

Shallot Brandy Sauce & Saffron Rice
27.95

9 OZ CENTER CUT PORK CHOP

Apple Compote, Calvados & Rosemary Sauce.
Served with Roasted Baby Potatoes
22.95

RACK OF LAMB

Crusted with Garlic & Grainy Mustard,
served with Fragrant Thyme Jus &
Parmesan Gnocchi
29.95

6 OZ PAN ROASTED 'AAA' BEEF TENDERLOIN

Pearl Onion Red Wine Sauce &
served with Hand Cut Chips
26.95

CREAMY MUSHROOM RISOTTO

With Assorted Wild Mushrooms,
Shelled Peas & Cambozola Cheese
15.00