

3 Course Dinner \$45

Appetizers

Earl Grey Smoked Candied Salmon

Canadian maple syrup cured salmon, potato cake,
lemon & horseradish whipped cream

(gluten free available)

French Onion Soup

rich & thick, served with a crostini with cheese

Fiddle River Flair

organic field greens & marinated cherry tomatoes,
cucumbers, curried carrots & roasted beets, served
with a fresh basil vinaigrette *(gluten free)*

Mains

Wild Game Bolognese

Chef's choice of pasta tossed in rich, hearty
traditional meat sauce made with Canadian Elk,
bison & wild boar topped with shaved parmesan

Pacific Snapper

butter baked pacific snapper filet, served over a
creamy garlic-dill sauce
(gluten free)

Fiddle Veggie Bowl

French lentil and rice bowl topped with grilled
vegetables, mushrooms and fried chickpea fritters

Crumbed Fish & Chips

panko crusted Cod & Canadian kennebec house-
cut fries, served with a cabbage apple slaw, lemon
and tartar sauce

Wild Game Meatloaf

slow baked rancher's elk, bison & boar meatloaf
with fried cinnamon bannock, lingonberry demi-
glace, served with creamy mashed potato &
seasonal vegetables

Seafood Risotto

arborio rice, chicken broth
salmon, mussel, clam, squid, mushroom, onion
capsicum, cream, topped with parmesan cheese

Dessert

Chocolate Truffle Bar

Or

Fiddle Special Coffee