

RAWLEYLICIOUS

Thursdays | 5-9 pm

Choice of one starter, one main & one dessert.

\$ 35
per person

STARTERS

Classic Caesar Salad

Romaine Lettuce, Pepper Croutons, Crispy Capers, Bacon Bits, Parmesan Cheese and House Made Lemon Garlic Dressing | GFO, VFO

Winter Beet Salad

Heritage Greens, Confit Beets, Diced squash, Toasted Pumpkin Seeds Spiced Nuts, Crumbled Feta Tossed in our House Lemon Vinaigrette | GFO, VFO

Feature Soup

Ask your Server for Chef's Creation

Fried Calamari

Pineapple Cut Squid, Shrimp, Banana Pepper, Served with Charred Garlic Aioli, Dill Crema Dip

Fire Cracker Duck Wings

Crispy Duck Wings, Served with an Apple Slaw and Tossed in a Sriracha Vinaigrette Dill Sauce

MAINS

Grilled Pork Chop

With Rosemary Jus. Served with your choice of Garlic Mash, Wild Rice & Cranberry Pilaf or Daily Vegetables | GFO

Chicken Supreme

With Roasted Garlic Pan Jus. Served with your choice of Garlic Mash, Wild Rice & Cranberry Pilaf or Daily Vegetables | GFO

Acorn Squash & Wild Mushroom Risotto

Creamy Risotto with Diced Squash and Mushroom Medley | VFO

Catch of the Day

Ask your Server. Served with your choice of Garlic Mash, Wild Rice & Cranberry Pilaf or Daily Vegetables

14oz Ribeye + 15

Served with your choice of Garlic Mash, Wild Rice & Cranberry Pilaf or Daily Vegetables | GFO
+3 Peppercorn Sauce

Lobster Mac & Cheese + 5

Fresh Cracked Canadian Lobster, Bacon Bits, Green Onion Served in a Creamy Smoked Mozzarella & Cheddar Cheese Sauce. Topped with Monterey Jack and Asiago Cheese.
+5 Add Shrimp

DESSERT

Earl Grey Crème Brûlée

Served with Espresso Meringue

Ice Cream Two Scoops

Ask your Server for Flavours

Chef's Creation

Ask your Server for Chef's Daily Feature

GFO - GLUTEN FREE OPTION. VFO - VEGAN FRIENDLY OPTION.

Please notify your server of any allergies or dietary restrictions. Taxes and gratuities are in addition. An automatic gratuity of 18% will be added to parties of 8 or more.