

LURE BAR

BRAISED SKIRT STEAK SANDWICH

Arugula Aioli, Blue Cheese Gratin
Portabello Mushroom, House Cut Yukon Gold Fries
Sixteen dollars

SESAME BREADED CHICKEN DRUMMETTES

Teriyaki Sweet Chili Sauce
Fifteen dollars

ROASTED GARLIC & GOAT CHEESE FONDUE

Port Caramelized Onion Chutney
Grilled Whole Wheat Anise Baguette
Eleven dollars

LOCAL STEAMED MUSSELS

Metchosin Chorizo, Saffron Butter Reduction
Sourdough Baguette
Fifteen dollars

CAJUN SPICED FRIED CALAMARI

Cilantro Chili Aioli
Eleven dollars

GRILLED FLATBREAD & DIPS

Eggplant & Curried Chick Pea
Artichoke & Green Olive
Navy Bean, Roasted Garlic & Sweet Chili
Twelve dollars

CHIPS & DIPS

Garlic Herb Mayo, Spicy Horseradish Chili
Six dollars

BBQ GROUND SIRLOIN BURGER

"Pickles", Lettuce, Tomato, Onion, Sour Dough Kaiser
Hand Cut Yukon Gold Fries
Fifteen dollars

ORGANIC MESCLUN GREENS

Sesame Soy Ginger Vinaigrette
Candied Walnuts, Red Grape Tomatoes
Eight dollars