

# MARCH FEATURE 3-COURSE DINNER

BILL MATTICK'S RESTAURANT  
@ CORDOVA BAY GOLF COURSE  
TUESDAY THRU THURSDAY

4:00-8:00PM

## STARTERS

### DAILY SOUP

ask your server for  
today's creation

*suggested wine pairing....*  
ask your server for today's  
feature pairing

OR

### MIXED GREENS

house made savory granola, radish,  
pickled fennel

*suggested wine pairing....*  
**Pietrame, Terre di Chieti Pinot Grigio**  
Abruzzo, Italy  
6oz 10 9oz 14.5 Btl 40

## ENTREES

### HERB & BREADCRUMB CRUSTED SABLEFISH

dijon lemon potatoes,  
dill parsley puree

*suggested wine pairing....*  
**Bhilar Rioja Alavesa Blanco**  
Toro, Spain  
6oz 14 9oz 20 Btl 55

OR

### BEEF TENDERLOIN MEDALLIONS

mushroom and bacon cream sauce  
on linguine

*suggested wine pairing....*  
**Langmeil Rough Diamond Grenache**  
Barossa Valley, Australia  
6oz 13 9oz 18 Btl 49

### LEMON ROASTED CORNISH GAME HEN

chorizo stuffing  
caramelized onion jus

*suggested wine pairing....*  
**Valle de Nabal Tempranillo**  
Ribera del Duero, Spain  
6oz 14 9oz 20 Btl 55

## DESSERT

### WARM CHOCOLATE BROWNIE

caramel sauce, candied pecans, ice cream

*suggested wine pairing....*  
**Venturi Schulze Brandenburg No.3**  
Cowichan Valley, BC  
2oz 14

OR

### CREME BRULEE

*suggested wine pairing....*  
**Lenz Moser Prestige Beerenauslese**  
Burgenland, Austria  
2oz 12

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3-COURSE MENU \$40

ENTREE ONLY \$32

plus applicable tax

due to the style of menu  
substitutions are not possible

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