

JANUARY FEATURE 3-COURSE DINNER

**BILL MATTICK'S RESTAURANT
@ CORDOVA BAY GOLF COURSE
MONDAY THRU WEDNESDAY**

4:00-8:00PM

STARTERS

DAILY SOUP

ask your server for
today's creation and wine pairing

CAESAR SALAD

crisp romaine, croutons, parmesan cheese,
traditional caesar dressing

suggested wine pairing....

Les Bonnet Blanc, Muscadet

Loire Valley, France

6oz 12 9oz 17 Btl 45

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

CHICKEN SCHNITZEL

spatzle, mustard demi glace

suggested wine pairing....

Selbach Oster Incline Riesling

Mosel Valley, Germany

6oz 17 9oz 24 Btl 62

OR

SEARED AHI TUNA

jasmine rice,
tomato, kalamata olive & caper sauce

suggested wine pairing....

Dominio la Granadilla, Rueda Verdejo

Rueda, Spain

6oz 13 9oz 19 Btl 50

BACON WRAPPED PORK TENDERLOIN

roasted potatoes, nectarine chutney

suggested wine pairing....

Langmeil Rough Diamond Grenache

Barossa Valley, Australia

6oz 13 9oz 18 Btl 49

DESSERT

CREME BRULEE

suggested wine pairing....

Lenz Moser Prestige Beerenauslese

Burgenland, Austria

2oz 12

OR

WARM CHOCOLATE BROWNIE

suggested wine pairing....

Venturi Schulze Brandenburg No.3

Cowichan Valley, BC

2oz 14

**3-COURSE MENU \$45
ENTREE ONLY \$35**

due to the style of menu
substitutions are not possible