

MARCH 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 11 9oz 15.5 Btl 36

ENTREES

HERB CRUSTED SABLEFISH

romesco sauce, roasted fingerling potatoes

suggested wine pairing....

Bhilar Rioja Alavesa Blanco

Toro, Spain

6oz 14 9oz 20 Btl 56

OR

LAMB MEATBALLS

moroccan spiced tomato stew, tzatziki

suggested wine pairing....

Barossa Valley Estate Shiraz

South Australia

6oz 13 9oz 18 Btl 50

FLAT IRON STEAK

bluecheese butter, chimichurri,
roasted fingerling potatoes

suggested wine pairing....

Chateau Belair-Coubet, Cotes de Bourg

Bordeaux, France

6oz 12 9oz 17.5 Btl 40

DESSERT

CREME BRULEE

suggested wine pairing....

Lenz Moser Prestige Beerenauslese

Burgenland, Austria

2oz 13

OR

TIRAMISU MOUSSE CAKE

suggested wine pairing....

Venturi Schulze Brandenburg No.3

Cowichan Valley, BC

2oz 13

3-COURSE MENU \$45

ENTREE ONLY \$35

due to the style of menu
substitutions are not possible