

JANUARY FEATURE 3-COURSE DINNER

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

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....

Paco de Teixeira Granito Vinho Verde

Baiao, Portugal

6oz 11 9oz 16 Btl 36

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

VEAL SCHNITZEL

spatzle, hunter sauce

suggested wine pairing....

Rocca delle Macie, Sasyr Rosso Toscana IGT

Tuscany, Italy

6oz 13 9oz 18 Btl 46

OR

SEARED SCALLOPS

risotto, lemon herb puree

suggested wine pairing....

Chartron et Trebuchet Bourgogne Blanc

Burgundy, France

6oz 14 9oz 20 Btl 59

BRAISED LAMB SHANK

mashed potatoes, mustard demi

suggested wine pairing....

Canter Cellers Rogue Reserve Red

Okanagan Valley, BC

6oz 13 9oz 19 Btl 60

DESSERT

CREME BRULEE

suggested wine pairing....

Lenz Moser Prestige Beerenauslese

Burgenland, Austria

2oz 12

OR

LEMON TART

suggested wine pairing....

Venturi Schulze Brandenburg No.3

Cowichan Valley, BC

2oz 14

3-COURSE MENU \$49

ENTREE ONLY \$38

due to the style of menu
substitutions are not possible