

FEBRUARY 3-COURSE DINNER FEATURES

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 & wine pairing

MIXED GREENS

house made savoury granola, radish,
pickled fennel

suggested wine pairing....

Cape Wine, Frank Chenin Blanc
Western Cape, South Africa
6oz 11 9oz 15.5 Btl 34

OR

CAESAR SALAD

crisp romaine, croutons, parmesan cheese,
traditional caesar dressing

suggested wine pairing....

Dominio la Granadilla, Rueda Verdejo
Rueda, Spain
6oz 13 9oz 19 Btl 50

ENTREES

PAN SEARED LAKE TROUT

dijon dill potatoes, lemon herb butter

suggested wine pairing....

Chartron et Trebuchet, Bourgogne Blanc
Burgundy, France
6oz 13 9oz 18 Btl 46

OR

BUTTER CHICKEN MEATBALLS

grilled naan, rice, raita

suggested wine pairing....

Selbach Oster Incline Riesling
Mosel, Germany
6oz 17 9oz 24 Btl 62

BACON WRAPPED PORK TENDERLOIN

roasted fingerling potatoes, apricot chutney

suggested wine pairing....

Barossa Valley Estates Shiraz
South Australia
6oz 13 9oz 18 Btl 50

DESSERT

ROASTED APPLE TART

suggested wine pairing....

2016 Taylor Fladgate LBV Port
Portugal
2oz 12

OR

CREME BRULEE

suggested wine pairing....

Venturi Schulze Brandenburg No 3
Cowichan Valley, BC
2oz 13

3-COURSE MENU \$49
ENTREE ONLY \$38
