

APRIL 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....

Road 13, Select Harvest Viognier
South Okanagan, BC
6oz 14 9oz 20 Btl 56

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

COCONUT CURRY SCALLOPS

seared scallops with coconut curry sauce
served over rice

Tinhorn Creek Gewurztraminer
Okanagan Valley, BC
6oz 12 9oz 17.5 Btl 46

OR

LAMB MEATBALLS

moroccan chickpea stew, tzatziki sauce

suggested wine pairing....

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

ROASTED DUCK BREAST

seasonal vegetables, roasted potatoes,
cherry jus

suggested wine pairing....

Haywire Gamay Noir
Okanagan Valley, BC
6oz 12 9oz 17 Btl 55

CREME BRULE

suggested wine pairing....

Lenz Moser Prestige Beerenauslese
Burgenland, Austria
2oz 13

DESSERT

LEMON TART

suggested wine pairing....

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

OR

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

due to the style of menu
substitutions are not possible