

Steveston Seafood House
4 course Feature

Appetizer

Beef Carpaccio

*AAA Filet Mignon, Baby Arugula, Capers,
Shaved Parmigiano, Truffle Oil*

Or

Coconut Prawns

Sauteed With Toasted Cream Sauce

Salad

House Green Salad

Entrée

Cedar Plank Salmon

Oven Baked With Seasonal Vegetables

Or

Seafood Linguini

*Mussels, seared scallops & prawns with
arugula, white wine, olive oil & heirloom
tomatoes*

Dessert

Tiramisu

\$35

Steveston
SEAFOOD
HOUSE
est. 1978

The Wines Of British Columbia
Suggested wine pairing

**2012 Dry Riesling,
St. Hubertus (B.C.)**

St. Hubertus is located in one of the oldest vineyard in the Okanagan Valley. The first vine was planted in 1928. Today, a few vines exist.

The Gebert family has since focused on sustainable operations and growing conditions to produces 100% estate-grown wines that reflect the terroir of the North Okanagan Valley.

Platinum Award: 2014 WineAlign National Wine Awards

Gold: 2014 All Canadian Wine Championships

Award winning wine with flavors of lime, Granny Smith apples and a lively crisp citrus acidity.

Glass: 9 1/2Litre: 27 Bottle: 35

**2013 Sauvignon Blanc,
Little Straw (B.C.)**

The Slamka family has been growing grapes since 1969. The 22.5 acres vineyard known for its Sauvignon Blanc and Pinot Noir, is nestled at the foot of Mt. Boucherie.

This zesty dry white offer citrus, gooseberry, grass and hints of green beans and asparagus. The palate complements the bouquet and finishes with a weighty minerality.

Glass: 10 1/2Litre:29 Bottle: 38

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