



JBI Restaurant & Pub

Tonight's Fare

\$20 Three Course Menu

September 8 - September 21, 2017

Appetizer 1

Seafood Chowder

Creamy chowder filled with halibut, salmon, clams, baby scallops, baby shrimp and red nugget potatoes.

Appetizer 2

Spinach & Shrimp Salad

Spinach leaves and baby shrimp tossed with honey poppy seed dressing, and then topped with goat cheese.

Appetizer 3

Zucchini Sticks

4 crispy zucchini sticks, served with tzatziki.

Entree 1

Chicken and Shrimp

Pan fried Chicken breast topped with hot buttered shrimp and hollandaise, served with mashed potatoes and root vegetables.

Suggested (2015) BC VQA Wine Pairing: Peller Family Series Chardonnay

Entree 2

Veal Marsala

Panko breaded veal, pan fried and crowned with Marsala demi, served with mashed potatoes and root vegetables.

Suggested (2015) BC VQA Wine Pairing: Red Rooster Cabernet Merlot or Philips Blue Buck Pale Ale

Entree 3

Texmex Salmon

Baked salmon fillet with melted mixed cheese and three toppings; sour cream, salsa and guacamole, served with jasmine rice and julienne vegetables.

Suggested (2016) BC VQA Wine Pairing: Peller Family Series Sauvignon Blanc

Dessert 1

Mango Cheese Cake

Cheese cake with graham cracker crust, served with mango topping.

Dessert 2

Chocolate and Coconut Flan

Sweet coconut cream flan and rich chocolate, served with whip cream.

Dessert 3

Apple Turnover

Sugar coated puffed pastry triangle filled with sweet apple cinnamon filling, served with vanilla ice cream.

\$20.00 per person + tax