

# Tapas and Shared Fare

Served after 5:00 pm

## All Tapas Features Are 12 Dollars Each

### Roasted Fruit and Vegetable Skewer

2 seasoned skewers with peppers, mushrooms, cherry tomatoes, red onion and fresh pineapple on a bed of spinach and sprouts with a poppy seed dressing

### Portabella Escargot

8 escargot in a portabella mushroom with diced onion and peppers in a garlic cream sauce, topped with swiss smoked apple cheese and served with garlic focaccia bread

### Tri Peppered Portabella

Slivered roasted pepper, asparagus, red wine mushroom sauce baked with asiago and fresh grated parmesan

### Mussels Diablo

Garlic, crushed ginger in a white wine reduction, seasoned with peppers and finished with feta

### Edamame Beans

Sauteed in sesame oil and sprinkled with asiago cheese

### Classic Nachos

Multiple layers of corn tortilla chips and a three cheese blend with onions, peppers, jalapeno peppers and fresh diced tomatoes. Salsa and sour cream on the side

### Traditional Dry Ribs

Seasoned in our house marinade for 24 hours then slow roasted, broiled crisp and tossed in sea salt and garlic mixture

### Twin River Wings

Breaded and seared to lock in juices. See our sauce card for your selection

### Calamari Stuffed with Szechwan Prawns

Pan seared in olive oil, herbs and a white wine reduction

### Steak Wrap

Rice paper filled with seasoned steak, onion, peppers, sprouts and sweet chili sauce

### Veggie Rice Wrap

Sprouts, green onion, peppers, crisp romaine hearts with fresh cilantro and a sesame seed soya ginger dressing

# Room Service Menu

For room service dial 1632

15% gratuity will be added to your bill, plus taxes

## Soups, Salads, Starters

### Daily Soup

Cup 5  
Bowl 7

Made fresh daily

### Seafood Chowder

Cup 6  
Bowl 8

Seared scallops, garlic baby shrimp, sweet crab and fish simmered with herbs and finished with cream. Served with garlic focaccia bread

### Severed Head Tossed Salad

Starter 7  
Main 9

Tossed with a variety of vegetables, served with garlic focaccia

### The Heart of Caesar

Starter 8  
Main 10  
Add cajun chicken 4  
Add garlic prawns 4

Served with garlic focaccia bread

### Glazed Balsamic Steak Salad 13

Spinach and mixed greens tossed with a poppy seed dressing, topped with tender slices of seared beef, hand carved and glazed with a balsamic vinegar and olive oil reduction

### Ginger Chicken Over Spinach 13

Tender strips of pan seared chicken with olive oil and fresh grated ginger, red onion, sweet red and yellow peppers, over a crisp bed of spinach and greens. Served with specialty house dressing

### Chorizo Bruschetta 14

Diced tomatoes, green onion and black olives tossed in herb fired oil, folded into the thinly sliced Chorizo, on a crispy baguette, topped with fresh shaved parmesan cheese

### Chicken Tenders 8

With fries 11

Fresh cut chicken tenders hand breaded in a house blend of spices, fried to crisp golden brown

### Quesadilla 9

A favourite filled with chicken, green onion, peppers, jalapenos and a three cheese blend. Salsa and sour cream served on the side

With caesar or tossed salad 13



# Lunch Fare

All sandwiches served with choice of caesar or toss salad and choice of fries, yam fries, soup or crisp vegetables with a mint yogurt dip

## Daily Soup and Sandwich Special 9

Ask for today's selection

## Embers Steak Sandwich 15

New York strip, seasoned and grilled on toasted focaccia bread with crispy fried onion strings

## Homemade Fish and Chips 15

Two fresh cut pieces of cod, fried golden brown and served with Asian coleslaw

## Turkey Club 10

Single sized with roasted turkey, bacon, smoked apple swiss cheese, sundried tomato mayo, lettuce and a fresh sliced tomato

## Swiss Onion Beef Melt 13

6 oz of sliced tender beef sautéed with sweet onion and topped with melted smoked apple swiss cheese

## Embers BLT 10

Texas toast with crisp bacon, lettuce and tomato with sundried tomato mayo

## Southwest Wrap 13

A classic from our previous menu. Tex mex sautéed chicken with red onion and peppers, wrapped with lettuce, tomato and a shredded three cheese blend. Salsa and sour cream served on the side.

## Texas Chicken Sandwich 13

Brushed with mesquite BBQ sauce and served on a toasted kaiser with sundried tomato mayo, lettuce, tomato, onion and dill pickle

## Bacon and Cheese Beef Burger 11

Homemade patty, grilled to perfection, served on a fresh toasted kaiser with sundried tomato mayo, lettuce, onion, tomato and dill pickle

## Homemade Vegetarian Burger 11

Sundried tomato mayo, lettuce, onion, tomato and dill pickle

## Pacific Fish Burger 11

Fresh grilled pacific salmon on a toasted kaiser, lettuce, tomato and topped with a double whipped lemon aioli

# Signature Starters, a must try!

## Jumbo Emerald Prawns 15

Served in an emerald curry sauce and diced sweet peppers

## Cajun Scallops 15

Jumbo scallops seared in cajun seasonings, served over a spicy aioli and bread stick

# Entrées

Served after 5:00 pm

All dinners served with potato of the day or rice pilaf, daily vegetable and fresh baked bread

## Braised Duck Breast 25

Slow roasted with Indonesian glaze  
*(available in limited supply)*

## Herb Crusted Lamb Chop 26

A traditional and elegant favourite, recommended medium rare

## Seared Maple Glazed Pork Tenderloin 25

Tender and moist, a cut above the regular

## BC Pacific Salmon 23

Grilled or poached, topped with herb and lemon aioli

## New York Steak

8 oz 23  
10 oz 25

Hand cut and grilled to taste

Add peppercorn sauce 4

Add sautéed mushrooms 4

# Pasta

Served with fresh grilled garlic focaccia bread  
*Half orders are available*

## Smoked Salmon Penne 23

Strips of smoked salmon tossed in our homemade white wine cream sauce

## Seafood Linguini 25

Scallops, prawns, mussels and crab round out this cream based pasta

## Spicy Italian Rotini 19

Roseau sauce with seasoned peppers and italian sausage, topped with shaved parmesan cheese

