



Friday, February 21st

To Start

Caesar Salad

crispy fried capers, croutons, lardons, freshly shaved manchego, classic caesar vinaigrette

OR

Clam Chowder

New England style clam & scallop chowder

Arrowleaf Pinot Gris Okanagan Valley

5oz glass

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Main Course

Beef Tenderloin

4oz. CAB tenderloin topped with a Roquefort butter,
buttermilk onion rings & panko breaded goat's cheese,
mixed mushrooms, smashed fingerling potatoes & grilled asparagus

Synchromesh Tetre Rouge Naramata

5oz glass

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Dessert

Pear & Walnut Bread Pudding

vanilla ice cream, caramel sauce

OR

Blueberry Cobbler

vanilla ice cream

Rocky Creek Blackberry Dessert Wine Cowichan Valley

2oz glass

MAIN COURSE 35 // 3 COURSE 47 // WINE PAIRING +20

On Tap

Nightwatch Coffee Lager 5% Lighthouse, **Esquimalt**

Helios Golden Lager 6% Hoyne, **Victoria**

Eastern Promises Czech Pilsner 5% Russell, **Surrey**

Short Wave Pale Ale 5% Phillips, **Victoria**

Y2 Hazy Pale Ale 5.4% Russell, **Surrey**

Parting Kiss Bourbon Ale 7% Twa Dogs, **Saanich**

Chillmatic I.P.A 6% Whistle Buoy, **Victoria**

Naughty Hildegard E.S.B 6.5% Driftwood, **Victoria**

'The Dude' Russian White Stout 5% Bridge Brewing, **Vancouver**

HAPPY HOUR

3-5pm & 8-10pm **Everyday**

LIVE MUSIC:

BLUES, GYPSY JAZZ, FUNK & SOUL

Monday @ 6:30pm Friday and Saturday @ 7pm

Love & Marriage Dinner

3 COURSE MENU with beer, wine & cocktail pairings

Saturday, February 29th

www.heronrockbistro.ca