



SUNDAY, NOVEMBER 10TH

TO START

Caesar Salad

bacon lardons, manchego cheese, crispy capers, romaine, house croutons & classic caesar vinaigrette
or

New England Chowder

New England-style clam & scallop chowder

MAIN

Prime Rib & Yorkshire Pudding

9oz. Certified Angus Ribeye
roasted carrots, local squash, asparagus, buttermilk mashed potatoes,
Yorkshire pudding, red wine pan gravy & horseradish

DESSERT

Double Chocolate Cinnamon Bread Pudding

with vanilla ice cream & caramel sauce
or

Peanut Butter Cheesecake

hot fudge & marscapone whipped cream

3 COURSE 47 | MAIN COURSE ONLY 35

Couple Bottles:

***Meiomi Pinot Noir* // Coastal California 60**

***Marichel Estate Syrah* // Okanagan 60**

On Tap

Arcus Pilsner 5% Driftwood, **Victoria**

Nightwatch Coffee Lager 5.1% Lighthouse, **Victoria**

Ode to Citra Pale Ale 5.5% Powell, **Vancouver**

Steamy Dreams Steam Lager 4.5% Moon Under Water, **Victoria**

First Bjorn Norwegian Table Beer 3.6% Phillips, **Victoria**

Nanaimo Bar Porter 6.2% Vancouver Island Brewery, **Victoria**

Blonde Ale 4.8 % Mt. Arrowsmith, **Parksville**

Wild I.P.A 6.7% Category 12, **Saanichton**

Twenty Pounder Double I.P.A. 9% Driftwood, **Victoria** (14 oz)

650 ml Bottles

Hoyne Pilsner Hoyne 5.5%

Fat Tug I.P.A Driftwood 7%

Dark Matter Hoyne 5.3%

BREAKFAST/LUNCH EVERYDAY until 4pm

DINNER EVERYDAY 4-10pm

HAPPY HOUR EVERYDAY 3-5pm and 8-10pm

LIVE MUSIC:

BLUES, JAZZ, FUNK & SOUL

Monday, Friday, Saturday & Sunday @ 7pm

MONTHLY DINNER PARTY:

Thursday, November 28th

AMERICAN THANKSGIVING BEER DINNER

www.heronrockbistro.ca