

LOBSTERLUST

RAISE A GLASS OR A MOUTH-WATERING
CLAW TO SUMMER.

CANYON
CREEK®



Heavy-on-the-Lobster Cakes

Rich bites of lobster in these cakes, pan-fried in a panko crust served with chipotle mayo on the side for a bit of heat
12.95

Mussels Get the Lobster Treatment

Maritime mussels get steamy in a lobster-white-wine broth, with garlic, veggies & a fresh tomato-chive finish
9.95

Lobster and Shrimp Cobb Salad

Wine poached lobster and tiger shrimp with crisp lettuce, hard boiled egg, blue cheese, bacon and tomatoes, with a lobster ranch dressing
15.95

Lobster and Deep Seafood Linguine

Sweet lobster meat, shrimp, house-smoked mussels sautéed in garlic butter finished with a creamy lobster bisque, tossed with linguine and finished with flying fish caviar
17.95

Steak and Drunken Lobster

8 oz grilled top sirloin crowned with lobster cooked in a white-wine broth & dressed with lush hollandaise, served with a loaded baked potato
29.95

Half-Baked Lobster and Steak

The lobster is poached, cleaned & packed back into the shell, topped with a lightly broiled panko-parmesan crust, served with grilled lemon and drawn butter. Married with an 8 oz grilled top sirloin and served with a loaded baked potato
34.95

Whole Lobster for Purists

1 ½ pound fresh Atlantic lobster served with rice pilaf, grilled lemon, drawn butter and lobster crackers & forks to savour every luscious morsel
39.95

RECOMMENDED WINES

6 oz glass 6.95 9 oz glass 9.75 Bottle 26.95

Beringer 'California Collection' Cabernet Sauvignon (California)

Beringer 'California Collection' Pinot Grigio (California)

FEATURE BEER

Corona Extra

6.20

TAXES AND GRATUITIES NOT INCLUDED. GTA 06.10