



PEPE'S CHOPHOUSE
3 COURSE DINNER MENU
\$45

STARTER (select one):

House French onion soup topped with garlic croutons and shaved Parmesan

Crisp Caprese Crostinis - gently warmed tomato, fresh mozza and basil on toasted sourdough medallions

MAIN COURSE (select one):

6-ounce top sirloin with house demi glacé, accompanied by butternut squash ravioli dressed in lemon cream sauce & truffle oil drizzle, and topped with 2 jumbo prawns

Pasta Natasha ~ tomato vodka sauce simmered with fresh spinach, paired with BC sockeye salmon and fried capers atop tagliatelle pasta, garlic toast

DESSERT:

Housemade vanilla & lemon Crème brûlée