

# CHEF WILLIAM'S SPECIALS

---

## BEEF TENDER NEPTUNE

Six-ounce triple-A Alberta beef tenderloin topped with prawns and served with aged port demi and bearnaise. \$48

## MAPLE BOURBON SALMON

Atlantic salmon pan seared and finished with Kentucky bourbon, maple beurre Blanc \$32

## TORTILLA CRUSTED CHICKEN

Tri-color nacho crumbs coated on chicken breast stuffed with jalapeno jack cheese and served with margarita salsa cream \$29

## TWO CAN DINE BURGERS

This March come and enjoy two select triple A seven-ounce Alberta beef burgers off our select burger menu \$29.95 for two.

\*ALL THE ABOVE ENTREES ARE SERVED WITH FRESH SEASONAL VEGETABLES  
AND STARCH OF THE DAY.

MARCH 14, 15 & 16