

**Georgia Strait Café: Closed Tuesday Nights**

## **Georgia Strait Café**

**4349 Sunshine Coast Hwy, Wilson Creek, BC V0N 3A1 (604) 885-1997**

HOURS OF OPERATION : Mon, Wed and Thursday open until 8PM  
Fri - Sat open until 9PM; Sun open until 7PM. Currently closed on Tuesday

### **Appetizers**



#### **Mussels \$9**

Mussels steamed, and served with your choice of:  
Mild Curry Cream Sauce, Veracruz Sauce or Danish Blue Cheese Cream Sauce

#### **Baked Mussels \$9**

Mussels baked in the half shell, and topped with Garlic Butter and Bread Crumbs.

#### **Maple Citrus Butter Scallops \$9**

Pan-fried Scallops topped with Maple Citrus Butter, laid upon Sushi Rice Patties and garnished with orange slices.

#### **Tiger Prawn Cocktail \$8**

Butterflied Prawns served with our homemade Cocktail sauce.

#### **Wild Mushroom Phyllo Cup \$9**

Wild Mushrooms sautéed in our homemade Pesto Cream sauce, served in a baked Phyllo Cup.

#### **Crab & Prawn Croquette \$10**

Crabmeat, Prawns and Shrimp, breaded and sautéed.  
Served with a Lemon Aioli on top of organic mixed greens, with Lemon.

#### **Smoked Salmon & Cream Cheese \$10**

Smoked Salmon served with toasted Baguette and Caper Cream Cheese. Garnished with Red Onion Slices and Lemon.

#### **Delicious Homemade Soup**

**Cup ( 6 oz)...\$4.75**

**Bowl (12 oz)...\$6.75**

#### **Bread Basket...\$2.50**

Freshly Baked French Baguette, served with Balsamic Vinegar & Extra Virgin Olive Oil

### **Salads**



#### **Southwestern Spicy Caesar \$ 9**

Crisp Romaine Lettuce, homemade Garlic Croutons, and Parmesan  
Cheese tossed in our homemade Chipotle-Garlic Caesar dressing.

**Taster Size.....\$ 6**

#### **Seafood Caesar Salad \$14.95**

Lightly sautéed Salmon, Prawns, Baby Shrimp, and Mussels,

served with our “sensational” Spicy Caesar salad, Garlic Toast, and garnished with a Lemon wedge.

### **Candied Salmon & Spinach Salad \$10.95**

Baby Spinach tossed in our Maple Balsamic Vinaigrette, topped with Indian Candied Salmon.  
Topped with Grape Tomatoes, Orange slices, Cucumber, julienne Carrot and Daikon.

**Taster Size.....\$ 8**

### **Garden of Eden \$9**

Organic Mixed Greens, topped with Cucumber, Carrot, Tomato, Green Onion, Daikon and Orange slices.  
Finished with our homemade Maple Balsamic Vinaigrette.

**Taster Size.....\$ 6**

**Add Rosemary-Garlic Chicken tenders... \$ 4    ☞    Or Add a Skewer of Prawns... \$ 4**

## **Dinner Feature Entrees**

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### **Wild BC Salmon \$ 20**

Baked Salmon topped with a Maple Citrus Glaze, Sesame Seeds and Pickled Ginger.  
Accompanied by seasonal vegetables and your choice of: Garlic Mashed Potato, or Basmati Rice

### **Stuffed Free-Range Chicken \$ 19**

Oven-baked Free Range Chicken stuffed with delectable delights.  
Served with Sweet Potato mash, seasonal vegetables, and finished with a complimentary sauce.

### **Basil Pesto Lamb Sirloin \$ 20**

Lamb Roasted to your liking, and finished with a Basil Pesto Crust.  
Served with seasonal Vegetables and Sweet Potato Mash.

### **Black Angus California Cut Striploin Steak \$ 22**

8 oz Steak Charbroiled to your liking, and topped with your choice: a Blue Cheese crust, or a Wild Mushroom Balsamic Reduction. The Striploin is served with seasonal Vegetables and Garlic Mashed Potatoes.

## **Stir Fries & Pasta Dishes**

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Your Server will inform you of our Evening Pasta or Stir Fry Feature.

### **Seafood Linguini \$18**

Mussels, Shrimp & Salmon sautéed and tossed in a Creamy Dill Sauce. Served on a bed of Linguini Noodles.

### **Pad Thai \$16**

Your choice of Tofu, Chicken or Prawns, sautéed with mixed Vegetables. Tossed with Rice Noodles, and our homemade spicy Coconut Peanut sauce. Topped with Honey Roasted Peanuts, & Cilantro.

### **Teriyaki Stir-Fry \$16**

Your choice of Tofu, Chicken or Prawns, sautéed with mixed Vegetables. Tossed with Basmati Rice, & our homemade Teriyaki sauce. Topped with toasted Sesame Seeds & Green Onions.

### **Apricot Curry Linguini \$16**

Your choice of Tofu, Chicken, or Prawns, sautéed with mixed Vegetables. Tossed with Linguini Noodles and coated

with our homemade mild Curry-Cream sauce. Finished with Apricot Chutney, Pistachios & Cilantro.

☛All of the Pasta & Stir-Fry dishes are accompanied by Freshly Baked Baguette, Balsamic Vinegar and Extra Virgin Olive Oil.



## **Burgers**

Burgers are accompanied by your choice of our homemade Soup, Mixed Greens, "spicy" Caesar Salad or Potato wedges.

### **Chicken & Brie Burger \$10.95**

Grilled, Rosemary-Garlic marinated free-run Chicken, topped with Brie Cheese and roasted Red Peppers.  
Finished with Lettuce, Tomato, Onion Compote, Dill Pickle and Basil Mayo.

### **Walnut Burger \$8.95**

Grilled Veggie Nut patty. Finished with Lettuce, Tomato, Onion Compote, Dill Pickle and Basil Mayo.

### **Wild BC Salmon Burger \$10.95**

Grilled wild Salmon filet topped with Basil Pesto.  
Finished with Lettuce, Tomato, Cucumber, Pickled Red Onion, and Basil Mayo.

### **Bourbon BBQ Buffalo Burger \$10.95**

Our homemade Buffalo patty, grilled and topped with BBQ sauce. Finished with Lettuce, Tomato, Onion Compote, Dill Pickle, Grainy Mustard and Basil Mayo.

### **Champion your Burger:**

Add Cheddar..\$1.50      Add Sautéed Mushrooms..\$1.50      Add Crispy Fried Bacon..\$1.50

### **Side Orders / Extras:**

Basil Mayo.. \$1.00      Bourbon BBQ Sauce.. \$1.00      Basket of Potato Wedges....\$2.50

## Children's Menu

### **Noodles & Sauce \$5.00**

Linguini noodles tossed in a creamy Parmesan sauce or Basil Tomato sauce.

**With chicken...\$7.00**

### **Rosemary & Garlic Chicken Tenders \$ 7.00**

Marinated free-run Tenders, sautéed and served with a choice of potato Wedges, or organic mixed greens.

### **Grilled Cheese Sandwich \$ 5.00**

Sliced Cheddar Cheese melted in between two slices of multi-grain bread.

### **Teriyaki Stir Fry \$ 5.00**

Assorted vegetables sautéed in teriyaki sauce and Served over Rice Noodles.

Finished with Sesame Seeds. **With Chicken...\$ 7.00**

## **☛ Desserts ☛**

### **Whipped Cheesecake \$ 6.25**

*On a graham cracker crust. Served with raspberry coulis, chocolate sauce and whipped cream.*

### **Crème Brulee Cheesecake \$ 6.25**

*A baked creamy custard New York Style cheesecake. Garnished with raspberry coulis and whipped cream.*

**“Beautiful” White Chocolate & Raspberry Delight \$ 7.00**

*Whipped creamy white chocolate mousse with raspberries.  
Topped with white chocolate shavings, raspberry coulis and whipped cream.*

**Bourbon Pecan Pie \$ 6.25**

*Homemade with toasted pecans in a bourbon caramel baked to perfection.  
Served with whipped cream or “warmed” with Vanilla ice cream.*

**Chocolate Ganache Cake \$ 6.75**

*Rich chocolate cake served with chocolate sauce and whipped cream.*

**Dessert Feature**

*Your server will inform you of our delicious homemade dessert.*

**∞ Wine List ∞**

<b>White Wine</b>			<u>Glass</u>	<u>Bottle</u>
2005	Hardys, Riesling/Gewurztraminer	Australia	7.00	\$28.00
2004	Hardys Nottage Hill, Chardonnay	Australia	7.00	\$30.00
2005	Monkey Bay, Sauvignon Blanc	N.Z.	8.50	\$35.00
2005	Sandhill Estate Vineyard, Pinot Blanc	BC	9.00	\$37.00
2004	Oyster Bay, Marlborough, Chardonnay	N.Z.	10.00	\$40.00
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<b>Red Wine</b>			<u>Glass</u>	<u>Bottle</u>
2005	Errazuriz Estate, Cabernet Sauvignon	Chile	8.00	\$34.00
2004	Lindeman, Padthaway Shiraz, Reserve	Australia	9.50	\$37.00
2004	Sumac Ridge, Private Reserve, Merlot	BC	10.00	\$40.00
2002	Villa Antinori, Toscana	Italy	11.50	\$45.00
2004	Angus the Bull, Cabernet Sauvignon	Australia	12.00	\$48.00
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<b>Sparkling Wine</b>				
N.V.	Seaview Brut	Australia	Glass	\$7.50
			Bottle	\$35.00
N.V.	Hawthorne Mountain Vineyards	BC		\$40.00
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<b>Dessert Wine</b>				
2003	Gehringer Riesling Ice Wine (375 ml)	BC	Bottle	\$90.00
2004	Quady, Essensia, Orange Muscat (58 ml)	California	Glass	\$5.75
2004	Quady, Elysium, Black Muscat (58 ml)	California	Glass	\$5.75