

Thomsons Restaurant

Dinner Menu

BEGINNINGS

THOMSONS SOUP OF THE DAY

Interesting soups prepared daily

7

DUNGENESS CRAB SALAD

Fresh avocado, nicoise olives, cherry tomatoes, shaved red onion and red wine tarragon vinaigrette

18

CAESAR SALAD

Romaine leaves, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton

Half 8 / Full 12

MEDITERRANEAN SALAD

Baby cucumbers, sweet peppers, vine tomatoes, sweet onion & Kalamata olives, tossed with feta basil vinaigrette

14

CHAR-GRILLED PRAWNS

Grilled tiger prawns with a coriander and roasted tomato aioli

17

SESAME CRUSTED AHI TUNA

Sashimi tuna seared rare, shaved daikon radish, red onion, sweet peppers and toasted peanut sauce

19

BRAISED MUSSELS

Prince Edward Island mussels simmered in Big Rock Traditional Ale with smoked bacon and roma tomato, sprinkled with chopped fresh cilantro

15

APPETIZER TRIO

Char-Grilled Prawns, Mediterranean salad, and Thomsons soup of the day

22

ARTISAN CHEESE

Selection of cheeses with toasted baguette and quince jam

18

MAINS

PAN SEARED HALIBUT

Diced red potato, double smoked bacon and green pea hash and saffron aioli
30

BUCCATINI PASTA

Cherry tomatoes, roasted peppers, goat cheese, spinach, black olives and extra virgin olive oil
20

GRILLED ARCTIC CHAR

Roasted potatoes, broccoli and citrus confit
24

SOBA NOODLES WITH GRILLED TOFU

Vegetable broth and crisp vegetables
22

GRILLED STRIPLOIN STEAK

Asparagus, arugula and Parmesan-Reggiano tossed with balsamic and extra virgin olive oil, roasted pine nuts
27

FROM THE GRILL

All choices served with grilled asparagus and choice of one side

10 oz NEW YORK STRIPLOIN WITH SHIRAZ REDUCTION

32

8 oz ALBERTA BEEF TENDERLOIN WITH SHIRAZ REDUCTION

36

ROSEMARY MAPLE BRINDED CHICKEN SUPREME

26

6oz CUMIN-PAPRIKA RUBBED LAMB LOIN

32

SIDES

Creamy mashed potatoes

Buttered fine green beans

Spring organic greens

6

Sautéed mixed mushrooms

Pan roasted fingerling potatoes

18% gratuity included on parties of 6 or more.

Thomsons Restaurant is proud to use local Canadian ingredients.