

BAY MOORINGS

Entrees

<p>Braised Lamb Shank \$24 Braised, Slow-Roasted to Perfection, Mint Red Wine Reduction, Rosemary – Garlic Mash Potatoes, Fresh Vegetables</p> <p>Baby Back Ribs \$22 Fall-Off-the-Bone Baby Back Ribs, Glazed with a smoky BBQ Sauce, Rosemary – Garlic Mash Potatoes, Fresh Vegetables</p> <p>Mixed Grill \$26 Lamb Souvlaki, Boneless Chicken Breast, Prawns, Lemon - Oregano Roast Potatoes, Rice, Greek Salad, Tzatziki</p> <p>Steak Neptune \$26 A.A.A. Filet Mignon Steak topped with Dungeness Crab, Asparagus, Béarnaise Sauce, Rosemary – Garlic Mash Potatoes, Fresh Vegetables</p> <p>A.A.A. Alberta Prime Rib Eye \$24 Prime Rib Eye broiled to Your Desire, Ground Peppercorns, Rosemary – Garlic Mash Potatoes, Fresh Vegetables</p> <p>Rack of Lamb \$35 Grainy Mustard, Fresh Herb Breaded Rack of Lamb au Jus, Rosemary – Garlic Mash Potatoes, Fresh Vegetables</p> <p>Chicken Della Casa \$21 Boneless Breast of Chicken in a White Wine, Fresh Basil, Mushroom Sauce, Rosemary – Garlic Mash Potatoes, Fresh Vegetables</p> <p>Greek Platter for Two \$55 Greek Salad, Spanakopita, Hummus, Taramasalata, Pita followed by Kalamari, Chicken Souvlaki, Prawns, Lamb Souvlaki, Mousaka, Kefthetes, Lemon - Oregano Roast Potatoes, Rice</p>	<p>Seafood Combo \$22 Pan-seared, Scallops, Prawns, Salmon, White Wine, Dill Cream Sauce, Rice, Fresh Vegetables</p> <p>West Coast Bouillabaisse \$25 Scallops, Prawns, Salmon, Halibut, Crab Legs, Mussels, Saffron - Pernot Broth, Rice, Fresh Vegetables</p> <p>Alaskan King Crab Legs \$26 Baked Alaska King Crab Legs split, White Wine, Fresh Herbs, Fresh Vegetables, Rice, Garlic Butter</p> <p>Wild BC Salmon \$24 Grilled Fresh Wild BC Salmon served with Salsa, Rice, Fresh Vegetables</p> <p>Seafood Risotto \$23 Seafood and Saffron Risotto with Fresh Daily Fish (Clams, Mussels, Prawns, Halibut, Scallops), Grilled Asparagus</p> <p>Souvlakis \$20 Marinated Skewered Chicken, Lamb or Prawns, Lemon - Oregano Roast Potatoes, Rice, Greek Salad, Tzatziki</p> <p>Mousaka \$20 Layers of Eggplant, Zucchini, Lean Ground Beef, Béchamel Sauce, Lemon - Oregano Roast Potatoes, Greek Salad</p> <p>Seafood Platter for Two \$60 A Banquet of Hot and Cold Pacific Seafood. King Crab Legs, Mussels, Scallops, Smoked Salmon, Smoked Eel, King Prawns, Squid and Fish of the Day. <i>(Minimum of Two People)</i></p>
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Pastas

<p>Fettuccini Pescatore \$18 Market Fish, Mussels & Prawns in a Garlic Plum Tomato Sauce</p> <p>Spaghetti Bolognese \$16 Spaghetti Noodles tossed in a Spicy Meat Sauce</p>	<p>Penne Gulliano \$16 Prawns, Chorizo Sausage, Sweet Peppers, Basil-Tomato Cream Sauce</p> <p>Rotini Chicken Caruso \$16 Grilled Chicken Breast, Mushroom, Fresh Garlic in a Blush Cream Sauce</p>
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