

# DOWNstream

3 COURSE DINNER

## TO START

ASIAN SPINACH SALAD

*Baby Spinach, Red Cabbage, Toasted Maple  
Almonds, Wasabi Vinaigrette*

## ENTRÉE

6OZ ELK TOP SIRLOIN

*Sous Vide To Perfection, Tipped With  
Saskatoon Port Reduction*

WILD CANADIAN SOCKEYE SALMON

*Sesame Crusted With A Miso Glaze*

VEGETARIAN LASAGNA

*Seasonal Vegetarian Lasagna Prepared Daily, Topped  
With Marinara Cream Sauce*

## DESSERT

CHEF CHOICE

*Prices excludes taxes & optional gratuity  
Sorry, No Substitutions  
Entire Menu is Gluten Free*

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