

Fusilli Grill



2010 Valentine Specials Available Feb 12-14th

▽ **Hoisin Chili Scented Salad Roll** \$8

Thai style crisp julienne veggies & bean thread noodles wrapped in rice paper & served with a trio of traditional condiments

▽ **West Coast Shrimp & Crab Cake** \$11

Hand peeled baby shrimp & rock crab, pan seared til golden brown. Served with citrus mayo, organic greens & red chili oil

▽ **Firecracker Prawns & Calamari** \$11

Fresh herb and cornmeal crusted, pan-seared and served with chipotle pepper cream, crisp jicama & tortilla shoestrings

In the mood for love? . . . check our February Oyster Festival

▽ **Grilled Polenta, Portobello & Goat cheese** \$18

Grilled polenta wheel & portobella mushroom, charred onion, bell pepper, and other assorted veggies, topped with pure Okanogan goat cheese

▽ **West Coast Lingcod, Fresh Mango & Local Brie in Phyllo** \$24

Fresh island cod, sweet juicy mango & Comox Valley brie wrapped in crisp phyllo pastry, baked golden brown. Served with steamed basmati rice and fresh vegetables

▽ **Filet Mignon, Prawn Brochette & Béarnaise** \$32

Bacon wrapped & charbroiled, triple A beef tenderloin, topped with a brochette of grilled tiger prawns and béarnaise sauce. Served with roasted island potatoes & vegetables

▽ **Black Forest Shortcake w/ Brandied Morello Cherries** \$7

Dark chocolate cake, sinful sweet-sour cherries, shaved chocolate & freshly whipped cream

▽ **Trio of Mousse for Two** \$10

Three sinful house made mousse, served with Kahlua chocolate dipped ginger snaps, &

Bubbly.....Just for Valentines weekend !

Jimmy K South End Farm Vineyards - Quadra Island bottle \$44

Dry Sparkling Pinot Gris from hand picked Quadra grapes... brilliant!

By the Glass

\$850

Check our Oyster Festival on the reverse 

Fusilli Grill

2010 Oyster Festival

These succulent oysters are locally grown, harvested & provided by
Whaletown Oysters ...Live a little...Love a little

Appetizers

- ▽ Oysters Wasabi \$11
5 Crispy cornmeal crusted oysters, house-made Wasabi mayo & pickled ginger
- ▽ Oyster Rockefeller Crostini \$11
5 Poached oysters served on crisp garlic focaccia toast with creamy spinach, scallion and Pernod sauce
- ▽ Cajun Floured Pan-Seared Oysters & Brie \$12
5 seared oysters finished with warm brie cheese, set on sautéed fresh spinach leaves
- ▽ Lemon Pepper Crusted Oysters & Baby Greens \$12
4 Pan-fried oysters served on baby organic greens with a warm bacon & roasted sweet red pepper vinaigrette
- ▽ Angels on Horseback \$12
4 Double smoked bacon wrapped oysters, roasted til crisp, served with our house made citrus cocktail sauce

Entrees

- ▽ Pan-fried Breaded Oysters & Tartar Sauce \$16
5 Pan-fried oysters, served with basmati rice, assorted garden vegetables & Chef David's famous tartar sauce
- ▽ Rustic Chorizo & Breaded Oysters \$18
5 Pan fried oysters served on a Ragu of Chorizo sausage, braised cabbage, onion & apple, served with Vancouver Island potatoes & sauteed vegetables

- ▽ Add Oysters to your meal \$1.95 each
Your choice of crispy cornmeal oysters or breaded pan fried oysters

Available Feb 1st thru 28th