



Fusilli Grill

HAPPY FATHER'S DAY

Tonight's Wine Feature "Hester Creek CabMerlot"

Appetizer

- ▽ Pan-fried Breaded Cortes Island Oysters \$12
4 Pan-fried local oysters, served on organic greens with Chef David's famous tartar sauce

Entree Choices

- ▽ Grilled Chili Lime West Coast Albacore Tuna & Tiger Prawns \$22
Flame grilled local tuna loin served with sauteed tiger prawns & house made whole egg fettuccine tossed with fresh chopped salsa sour cream sauce. Served with garden vegetables
- ▽ Dungeness Crab & Chantrelle stuffed Prime Rib Rouladen \$24
Slow roasted Canadian beef, wrapped around local dungeness crab & sauteed chanterelle mushroom stuffing, topped with hunter sauce, then glazed with bearnaise. Served with Comox valley potatoes, sour cream dill dip & fresh vegetables

Dessert

- ▽ Callebaut Chocolate Espresso Mousse Cake \$6.50
Our house made dark chocolate cake stuffed with Julia Child's famous chocolate espresso mousse, with just a hint of dark rum. Served with freshly whipped cream

Traditional Cocktails

- ◆ Crown Royal & Gingerale \$4.75
- ◆ Caesar \$5.25
- ◆ Black Russian \$4.95
- ◆ Paralyzer \$5.95



Martini Madness... what's more fun than a round of Martinis

- ▽ Triple Berry Teaser raspberry vodka, raspberry sour puss, cassis & cranberry \$7.50
- ▽ Aztec Stinger silver tequila, absolut vodka, cranberry, pomegranate & lime \$7.50
- ▽ Flirtini raspberry vodka, red alize, pineapple & cranberry juices \$7.50