THE ILLUSION LOUNGE

MENU

APPERTIZERS

BAKED GOAT CHEESE SHARABLE, $25
Breaded goat cheese baked until warm, served with crostini, candied pecan, and berry coulis

ILLUSION INTERNATIONAL CHEESE BOARD $38
Chef selection of cheese and cured meat, candied nuts, marinated olive and grapes

CRUNCH WINGS $18
Our house breaded wings with salt and pepper

DRUNKEN MUSSELS $24
1 lb. of East Coast mussels, choice of style Sicilian, tomatoes, Garlic, and white wine served with garlic toast.

KOREAN BBQ RIBS (GF) $21
Grilled Beef ribs served with Korean BBQ sauce and green onion scallions

CALAMARI $20
Lightly breaded with the hint of lemon pepper served with house-made tzatziki sauce.

SMOKED SALMON BRUSCHETTA $22
House-made French bread crostini topped with BC smoked salmon, dill cream cheese, finished with house-made Szechuan sauce, green onion scallions.

GOLDEN FRIED DILLS $15
Breaded and fried Dill wedges served with honey-mustard dipping sauce

STEAMED EDAMAME BEANS (V*) $16
Steamed soybeans tossed with traditional sea salt

BEEF TENDERLOIN CROSTINI $25
Beef tenderloin sauteed with garlic and shallot, finished with mushroom ragu, served on focaccia bread, topped with watermelon radish and scallions

CHEF'S SOUP OF THE DAY: CUP $ 6
BOWL $10

GF - GLUTEN FREE | V - VEGETARIAN | V* - VEGAN

SALADS

BISTRO CAESAR (GF) $16
Romaine lettuce bacon bits, Croutons, and parmesan cheese finished with the house-made Caesar dressing.

CAPRESE MINI (GF, V) $18
Fios de latte, basil marinated in garlic, olive oil, tomato mixed green, drizzled with aged balsamic reduction

ILLUSION PEAR SALAD (GF) $19
Poached pear, seasonal greens candied pecan, watermelon radish, Feta cheese, tossed in white wine dressing

GARDEN SALAD (GF, V) $15
Spring mix green tossed with balsamic dressing, cucumber tomato, and red onion

ADD ONS: CHICKEN BREAST $8, BEEF $8, SHRIMP $8, ATLANTIC SALMON $12

BURGERS

BISON BURGER $24
Premium Alberta bison Patty topped with Jack cheese and house-made jalapeno jelly, L Top

ROASTED RED PEPPER CRISPY CHICKEN BURGER $22
Free range chicken breast topped with roasted red pepper jack cheese, lettuce, tomato, red onion pickle, Brioche bun

ILLUSION BURGER $24
Sterling silver quarter pound beef stuffed with cheddar and bacon, topped with bacon cheddar Brioche bun

VEGGIE BURGER (V) $19
Roasted veggie chickpeas burger stack with lettuce, tomato, onion, pickle, Chipotle mayo

ALL BURGER COMES WITH FRENCH FRIES OR HOUSE SALAD OR DRESSING.

DESSERT

STICKY TOFFEE CHOCOLATE PUDDING (V) $12
Sticky toffee pudding is a soft and sweet brown sugar sponge cake soaked in warm toffee sauce, served with whipped cream rosette

ILLUSION STEAMED CASSAVA CAKE (GF, V, V*) $12
Steamed cassava and coconut cake wrapped in banana leaf

MAINS

SHANGHAI STIR-FRY (GF, V) $22
Sauteed mixed vegetables with Citrus infused teriyakisauce served over jasmine rice. Garnished with frizzled onion.

BUTTER CHICKEN $21
Traditional East Indian chicken curry infused with ground spices bell peppers and onion served with Basmati rice

BIG BULLY FISH AND CHIPS $21
Piece of haddock dip in beer batter to Golden Brown served with fries' coleslaw and tartar sauce,

STEAK SAND $20
Steak grilled to your perfection served with French fries and garlic toast

BLACKENED ATLANTIC SALMON $28
Atlantic salmon served with vegetables, mashed potato, lemon butter

ROSEMARY ROASTED CHICKEN $26
Slow-cooked chicken breast with seasonal vegetable, rosemary potato served with lemon butter

NEW YORK STEAK $29
7OZ New York Steak served with creamy mashed potato and seasonal vegetables

FILET MIGNON $40
7oz Beef tenderloin steak served with creamy mashed potato and seasonal vegetables, beef au jus

PORK TENDERLOIN $30
Pork Tenderloin served with Triple Berry coulis, garlic, mashed potato and seasonal vegetables

SIDE ORDERS

ALL SIDES SAUCES AND DRESSING	$4
FRENCH FRIES	$6
CHICKEN FINGER	$10
HOUSE SALAD	$7
YUKON GOLD MASHED POTATO	$7
PEPPERCORN BRANDY SAUCE	$8
LOBSTER TAIL	$25
BEEF GRAVY	$4
BEEF AU JUS	$5
FRENCH GARLIC BREAD	$9

GF - GLUTEN FREE | V - VEGETARIAN | V* - VEGAN