

APPETIZERS

SOUP	9
Chef’s soup made fresh in house	
SPINACH SALAD	18
Spinach, arugula, strawberries, oranges, toasted almonds, feta cheese, yellow beets, saskatoon berry vinaigrette and sweet poppy seed dressing	
CAESAR SALAD	17
Romaine lettuce tossed with house made dressing, croutons, bacon finished with parmesan cheese	
LUMPIA SHANGHAI	16
Fried spring rolls filled with ground chuck, minced cabbage, garlic, onion, carrot. Served with sweet chili sauce	
CHICKEN SKEWERS	17
Basted with our chili mayo and tare sauce, finished with toasted sesame seeds and green onion	
VOLCANO SEAFOOD STACK	21
Grilled and chilled scallops, shrimp and fish tossed in sweet chili mayo, topped with feta cheese, pickled red onion, and cilantro. Served with nori crackers	
STEAK BITES	19
Battered and fried ribeye steak bites served with sweet chili garlic scallion dipping sauce	
BRUSSEL SPROUTS	17
Fried Brussel sprouts tossed in a lemon caper dressing, hummus, sunny egg and sriracha aioli	
CALAMARI	17
Lightly breaded and fried calamari served with lemon yogurt, cucumber and cantaloupe salad	
PASTA <i>served with garlic toast</i>	
STROGANOFF	25
Beef, mushrooms and onion in a creamy herbed beef sauce tossed with serpentine pasta and finished with herbed bread crumble, arugula and Padano cheese	
MARGHERITA	21
Sautéed grape tomato, onion, roasted garlic, spinach and basil in a white wine vegan butter sauce tossed with fettuccini	
SEAFOOD	25
Salmon, shrimp and spaghetti in a Pernod dill cream sauce with grape tomatoes, onion, arugula and Padano cheese	
BOLOGNESE	19
House tomato sauce with ground chuck, truffle parmesan and spaghetti noodles	

SANDWICHES <i>served with house cut fries substitute soup or salad \$2</i>	
CHICKEN SANDWICH	19
Marinated chicken breast, bacon, swiss cheese, chili mayo, tomato relish, red onion and spinach	
BEEF BURGER	19
House pressed patty bacon, cheddar, tomato, onion, arugula, roasted garlic mayo, mustard and ketchup	
LAMB SANDWICH	21
Braised lamb, pickled red onion, roasted garlic mayo, feta cheese and arugula	
ENTRÉES	
TOFU TERIYAKI BOWL	23
Chef seasoned seared tofu, broccoli, red pepper, onion, cabbage, carrot and vegan teriyaki sauce with jasmine rice	
STUFFED CHICKEN BREAST	31
Stuffed with spinach and house cheese blend, with rosemary thyme velouté, roasted baby potatoes and chef’s assorted vegetables	
THAI CURRY SEAFOOD	31
Red Thai curry sauce, cod, shrimp, assorted vegetables, cilantro, mango orange coulis, jasmine rice and green pea purée	
PORK BELLY BOWL	23
Crispy pork belly, pickled vegetables, grape tomato, sunny side egg and tare sauce served on jasmine rice	
SALMON FILET	31
6oz blackened salmon with tomato relish, capers, mashed potato, assorted vegetables, balsamic glaze and lemon yogurt	
RIBEYE STEAK	41
10oz grilled ribeye cooked to your preference, house cut fries with truffle oil, assorted vegetables and red wine jus	
BEEF SHORT RIBS	35
Braised short ribs, sautéed mushrooms, rosemary thyme baby potatoes, chef’s assorted vegetables and Guinness sauce	
DUCK LEG	33
Braised in a rich brandy red wine jus with garlic mashed potato, carrot, mushroom and green pea purée	
PICKEREL PROVENCE	31
Lightly dusted fried pickerel in a white wine butter sauce, served with sundried tomato scallion wild rice and assorted vegetables	

PRICING DOES NOT INCLUDE TAX

A 15% AUTOMATIC GRATUITY WILL BE CHARGED ON ALL ROOM SERVICE ORDERS