



CHARCOAL & WOODZ



DINNER MENU

Starters

- Jumbo Black Tiger Prawn Cocktail** 20
Chilled jumbo tiger prawns served with fresh horseradish cocktail sauce in a chilled glass with fresh lemon
- Sweet Chilli Garlic Prawns** 20
Garnished with greens & sesame lime vinaigrette
- Prawn Tempura** 22
P&D black tiger prawns in a light crispy batter served with ginger citrus soy
- Tenderloin Steak Bites** 22
Marinated bites of tenderloin served with horseradish aioli and golden mustard dip
- Mussels** 19
Fresh mussels steamed in red curry sauce served with baguette and fresh lemon
- Pan Fried Calamari** 17
Fried calamari, bell peppers, sweet onions, garlic, and oyster sauce served over rice
- Chili Chicken** 19
Chinese style battered fried chicken tossed with bell peppers and onions in a spicy Manchurian sauce
Add: saffron rice 4
- Scallops** 21
Pan seared scallops with saffron sauce as an appetizer that screams luxury and decadence
- Pork Belly** 21
Crispy pork belly served with red maple syrup and bourbon sauce
- Bruschetta (V)** 16
Oven baked crostini topped with homemade salsa, olive oil, balsamic reduction and feta cheese

Pasta & Bowls

- Smoked Chicken Penne** 30
Spinach, wild mushrooms, creamy parmesan sauce topped with parmesan cheese shavings. Served with garlic bread
- Mushroom Ravioli (V)** 32
Portobello stuffed ravioli tossed in butter cream parmesan sauce and truffle oil. Served with garlic bread
- Angel Hair Pomodoro (V)** 28
Angel hair pasta tossed in olive oil with Roma tomatoes, garlic and fresh basil topped with Grana Padano parmesan cheese. Served with garlic bread
Add: anchovies 5
- Spaghetti Bolognese** 22
Served with our house-made meat sauce, parmesan cheese and garlic bread
Add: meatballs 6, baked 4
- Meat Lasagna** 24
Lasagna tossed in house made meat sauce, baked with five-cheese blend. Served with garlic bread

Soups

- New England Clam Chowder** 12

House Speciality Dips

- Sholay (Chickpeas) (V)** 12
Our take on an East Indian classic. Served with pita bread
Add: chicken 8 / prawns 12 / saffron rice 4
- Hummus (V)** 12
House blend of fresh garlic, chickpeas, citrus juice and tahini. Served with pita bread
- Tzatziki (V)** 12
Fresh dill, garlic and yogurt blended, served with pita bread
- Spinach & Artichoke Dip (V)** 15
Fresh spinach, artichoke, cream cheese and five-cheese blend oven baked. Served with tortilla chips

Salads

Add: chicken 8 / prawns 12 / salmon 14

- Charcoal & Woodz Salad** 28
Steak tenderloin, mixed greens, avocado, tomatoes, hard boiled eggs, feta cheese with apple cider vinaigrette
- Caesar Salad (V)** 15
Crisp romaine hearts, house-made caesar dressing, parmesan cheese shavings and croutons
- California Green Salad (V)** 24
Organic baby greens, Roma tomatoes, walnuts, sun-dried raisins, and feta with apple cider vinaigrette
- Cob Salad** 28
Lettuce, pancetta, smoked chicken, avocado, diced Roma tomatoes, crumbled blue cheese, corn, hard boiled eggs served with blue cheese dressing
Add: chicken 8 / prawns 12 / salmon 14

Indian Fusion

- Butter Chicken** 24
Boneless chicken breast marinated in Indian herbs & spices, cooked in creamy tomato sauce. Served with rice
Add: naan 2
- Paneer Tikka Masala (V)** 24
Cottage cheese marinated in exotic Indian spices cooked in creamy tomato sauce. Served with rice
Add: naan 2
- Malai Prawn Curry** 30
Prawn curry flavoured with coconut milk, cinnamon, green cardamom, fresh ginger and yogurt, served with rice
Add: naan 2



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Steaks

All steaks are AAA centre cut 28 day aged Canadian beef.
Served with Maître d'Hôtel butter and garlic mashed potatoes

6oz Flat Iron Sirloin Steak	35
6oz Bacon Wrapped Filet Mignon	45
10oz New York Steak	45
12oz House Smoked Ribeye Steak	52

Add: gratin végété for two 10, garlic tiger prawns 12 / button mushrooms 8 / peppercorn sauce 6 / lobster tail - market price

Entrées

Add: caesar salad 5 / California greens salad 8 / yam fries 4 / gratin végété for two 10

Lamb Osso Bucco	38
Braised lamb shank in an Italian jus, garnished with gremolata and horseradish aioli. Served with choice of risotto or mash	
Bourbon House Smoked Baby Back Ribs	38
In-house smoked, served with mash	
Charbroiled Chicken Souvlaki	32
Grilled skewer with a basil-oregano marinade. Served with Greek salad, saffron rice, roast potatoes & pita	
Pistachio Crusted Salmon with Maple Butter	38
Pistachio crusted and pan seared BC sockeye salmon. Served with saffron rice	
Charcoal & Woodz Burger	24
7oz Angus beef patty made in-house topped with cheddar cheese, mushroom, bacon, onion ring, relish, and garlic aioli. Served with fries	
Crunchy Chicken Burger	24
Crunchy chicken breast coated in blend of spices with cheddar cheese, chipotle, relish, lettuce, tomato, onions & fries	

Deep Pan Pizzas

All pizzas are baked in virgin olive oil and topped with a five-cheese blend

Cheese Pizza	S 16 / M 19 / L 24
Meat Lovers	S 21 / M 25 / L 32
Pepperoni, salami, capicola, bacon and ham	
Charcoal's Special	S 22 / M 26 / L 32
Ham, pepperoni, mushrooms, onions and black olives	
Charcoal's All-Dressed	S 22 / M 26 / L 32
Pepperoni, salami, mushrooms, green peppers and double cheese	
Hawaiian	S 20 / M 24 / L 30
Ham and pineapple	
Vegetarian (V)	S 22 / M 26 / L 31
Tomatoes, mushrooms, red onion, green peppers and black olives	

Add toppings: S 4 / M 5 / L 6

Designer Pizzas (Thin Crust)

All pizzas are baked in virgin olive oil and topped with a five-cheese blend

The OG (V)	S 22 / M 26
House-made pizza sauce, bocconcini cheese, olive oil, Roma tomatoes and fresh basil	
Garlic	S 24 / M 30
Fresh creamy pesto sauce, house-made mozzarella, smoked chicken breast, roasted elephant garlic and sun-dried tomatoes	
Sicilian	S 24 / M 30
House-made pizza sauce and mozzarella cheese, hot smoked Italian sausage, black olives, green onions and sun-dried tomatoes	

Desserts

Crème Brûlée	10
Rich custard base topped with contrasting hard caramel	
Blueberry Cheesecake	10
New York-style cheesecake with blueberry coulis	

Chocolate Chip Cookie for Two	14
Chocolate chip cookie served with vanilla gelato	
Pure Chocolate Sensation	12
Layers of rich chocolate cake	

PLUS TAXES. PRICES ARE SUBJECT TO CHANGE