



**FOUR SEASONS RESTAURANT PRESENTS**

**AN EVENING OF SEAFOOD**

**5:00PM – 10:00PM**

**EXPERIENCE OUR CHEF'S RECOMMENDED FEATURES**

**Canadian Blue Tip Mussels**

Steamed and sautéed in a White Wine Lemon Garlic Butter

**Slow Roasted Sockeye Salmon**

Topped with a Mustard and Parsley Glaze

**Poached Sockeye Salmon**

Served in Béarnaise Sauce

**Terry's Barbecued Sockeye Salmon**

With Sun Dried Tomatoes, Parsley and Garlic

**Sockeye Salmon New Orleans**

Pan Fried with Shrimp and Cajun Seasoning

Drizzled with Lemon Butter Sauce

*All Specials are served with Soup, Salad, Mixed Vegetables and your choice of  
Potato or Rice*

**\$21.95**