

BON VOYAGE RESTAURANT

Sunday – Thursday 6:00am -10:00pm

Friday – Saturday 6:00am -11:00pm

Sunday Brunch
9:30am - 2:00pm



4366 HIGHWAY 16 (WEST)
PRINCE GEORGE, B.C.

PHONE: (250) 964-2444

E-MAIL: restaurant@bonvoyageinn.ca

CLASSIC BREAKFASTS

BON VOYAGE BREAKFAST

Comes with: 2 eggs any style, 2 sausages, 2 strips of bacon, ham, hash browns, toast

TOP SIRLOIN STEAK WITH EGGS HASH BROWNS AND TOAST

YOUR CHOICE OF SAUSAGE, BACON, OR HAM, SERVED WITH EGGS, HASH BROWNS & TOAST

BUTTERMILK PANCAKES WITH EGGS AND YOUR CHOICE OF BACON SAUSAGE OR HAM

FRENCH TOAST WITH EGGS AND YOUR CHOICE OF BACON SAUSAGE OR HAM

PANCAKES AND FRENCH TOAST

BUTTERMILK PANCAKES SERVED WITH BUTTER AND SYRUP

BUTTERMILK PANCAKES SERVED WITH STRAWBERRIES OR BLUEBERRIES AND WHIPPED CREAM

FRENCH TOAST SERVED WITH STRAWBERRIES OR BLUEBERRIES AND WHIPPED CREAM

**ADD STRAWBERRIES OR BLUEBERRIES TO PANCAKES
OR FRENCH TOAST**

SENIOR AND CHILDREN'S BREAKFASTS

BUTTERMILK PANCAKE BREAKFAST

Pancakes served with an egg and your choice of bacon, sausage, or ham

FRENCH TOAST BREAKFAST

French toast served with an egg and your choice of bacon, sausage, or ham

VALUE BREAKFAST

Your choice of bacon, sausage, or ham with one egg, hash browns, and toast.

CHEF SPECIALTY BENEDICTS

All Benedict breakfasts are served with hash browns.

CLASSIC EGGS BENEDICT

Ham and poached eggs, topped with hollandaise sauce

CLASSIC II EGGS BENEDICT

Sliced tomato, ham and poached eggs, topped with hollandaise sauce

EGGS BENEDICT FLORENTINE

Spinach and poached eggs topped with hollandaise sauce

EGGS BENEDICT CHICKEN FLORENTINE

Chicken, spinach, and poached eggs topped with hollandaise sauce

TANDOORI CHICKEN EGGS BENEDICT

Tandoori chicken and poached eggs

CHEF SPECIALTY OMELETTES

All specialty omelettes are 3 egg omelettes served with hash browns and toast

BON VOYAGE STEAK OMELETTE

Cheddar cheese, tomato, bell peppers, green onions, mushrooms, & stripes of sirloin steak

CHICKEN SPANISH OMELETTE

Mozza Cheese, tomato, onion, bell peppers, and spicy tomato sauce

CHICKEN FLUORENTINE OMELETTE

Swiss cheese, chicken and spinach

SPINACH PIE OMELETTE

Feta Cheese, spinach, green onion, and fresh dill

HAWAIIAN OMELETTE

Ham, pineapple, bell pepper, and hollandaise sauce

CHORIZO OMELETTE

Parmesan and mozza cheese, spicy Italians sausage, and citrus tomato sauce

APPETIZERS

HOUSE MADE TZATZIKI & PITA BREAD

CALAMARI SERVED WITH HOUSE MADE TZATZIKI

Regular or Spicy

DRY PORK BITES WITH CHILI PLUM SAUCE

BREADED CHICKEN WINGS

Hot, Sweet n' Spicy, Teriyaki, BBQ or Honey Garlic

POTATO SKINS

Regular or Spicy

ESCARGOTS BAKED IN CHEESE

Served with Garlic Toast

ZUCCHINI STICKS SERVED WITH HOUSE MADE TZATZIKI

PAN FRIED POTSTICKERS SERVED WITH HOUSE MADE SWEET CHILI SOY SAUCE

SALADS

TOSSED GREEN SALAD

MEAL SIZED CHEF'S SPECIALTY SALAD

Crisp greens, roast beef, ham, turkey, cheese, sliced cucumbers, tomatoes, hard boiled egg and potato

MEAL SIZED SHRIMP LOUIE

Shrimp piled high on crisp greens, garnished with sliced cucumbers, tomatoes, hard boiled egg and potato.

CAESAR SALAD

Romaine lettuce with house made caesar dressing, topped with parmesan cheese and herb croutons.

GREEK SALAD

GREEK CAESAR SALAD

A Greek Salad mixed with romaine lettuce and house made dressing topped with feta cheese and olives

ADD CHICKEN, SHRIMP, OR PRAWN SKEWER TO YOUR SALAD

SOUPS

CHEF'S DAILY SOUP FEATURE

CLAM CHOWDER SOUP CUP

FRENCH ONION SOUP AU GRATIN

SEAFOOD CHOWDER MADE TO ORDER WITH SALMON, COD, PRAWNS AND CLAMS

SANDWICHES & BURGERS 6oz BEEF PATTY

All burgers are served with your choice of potato salad, tossed salad or French fries.
All burgers include lettuce, tomato and pickle.

SWEET AND SPICY CHILI CHICKEN BURGER WITH MOZZA CHEESE

BBQ CHICKEN BURGER

CHICKEN OREGANO BURGER WITH TZATZIKI

MUSHROOM BURGER WITH HAMBURGER RELISH

CHEESE BURGER WITH HAMBURGER RELISH

BACON CHEESE BURGER WITH HAMBURGER RELISH

DELUXE BURGER WITH HAMBURGER RELISH

BACON BURGER WITH HAMBURGER RELISH

CLUBHOUSE

Your choice of bread, with turkey, bacon lettuce, tomatoes and regular or cranberry mayo

BEEF DIP AND FRENCH FRIES

HOUSE SPECIAL BEEF DIP & FRENCH FRIES

Mozza cheese, fried onions, and mushrooms

SUBSTITUTE POUTINE AVAILABLE

BEEF AND PORK ENTREES

All beef entrees are served with soup or salad and rice or potato.

BABY BEEF LIVER SERVED WITH FRIED ONIONS OR BACON

SALISBURY STEAK SERVED WITH FRIED ONIONS

BREADED VEAL CUTLETS

MAPLE PORK LOINS CHIPS TOPPED WITH GRANNY SMITH APPLES

FRESH CUT STEAK DINNERS

Steak dinners are served with garlic toast, sautéed vegetables, soup or salad and rice or potato

AAA NEW YORK

AAA TOP SIRLOIN

8 OZ.

6 OZ.

10 OZ.

8 OZ.

12 OZ.

10 OZ.

12 OZ.

CHICKEN & RIB ENTREES

With the exception of chicken strips, all chicken & rib entrees are served with sautéed vegetables and soup or salad

CHICKEN STRIPS AND FRIES

BBQ CHICKEN BREASTS AND SPAGHETTI SERVED WITH GARLIC TOAST

BBQ CHICKEN BREASTS WITH SPAGHETTI SERVED WITH GALRIC TOAST

BBQ RIBS WITH SPAGHETTI SERVED WITH GARLIC TOAST

TERIYAKI CHICKEN BREAST MARINATED WITH FRESH HERBS

Served with your choice of rice, mashed potatoes, baed potato or roasted potatoes

BROILED CHICKEN BREAST MARINATED WITH FRESH HERBS

Served with your choice of rice, mashed potatoes, baed potato or roasted potatoes

PASTA ENTREES

BAKED LASAGNA

BAKED SPAGHETTI WITH MOZZA CHEESE

CHICKEN FETTUCCINI ALFREDO OR PESTO SAUCE

ALL DAY BREAKFAST

Prawn, sea scallops and shrimp

PENNE CARBONARA WITH BACON, GREEN ONION, PARMESAN CHEESE IN A CREAM SAUCE

SEAFOOD MEDLEY WITH SPAGHETTI NOODLES TOPPED WITH SWEET CHILI OR ROSÉ SAUCE

Clams, prawns, mussels, and squid

CHORIZO, CHICKEN, AND PRAWN PENNE IN A ROSÉ SAUCE

ADD MEATBALLS OR CHEESE

HOUSE SPECIALTIES

All house specialties are served with sautéed vegetables, soup or salad and rice or potato

CHICKEN PARMESAN

VEAL PARMESAN

CHICKEN OSCAR

Topped with shrimp, crabmeat, asparagus and smothered in Béarnaise Sauce

VEAL OSCAR

Topped with shrimp, crabmeat, asparagus and smothered in Béarnaise Sauce

PEPPER STEAK SERVED WITH GARLIC TOAST

8oz AAA sirloin cubed and sautéed with mushrooms, bell peppers and onions, smothered in our House Wine Sauce

STEAK NEPTUNE SERVED WITH GARLIC TOAST

Shrimp, crabmeat, asparagus, béarnaise sauce on top of a fresh cut 6oz AAA New York Strip Loin

SEAFOOD SPECIALITIES

With the exception of Fish & Chips, all entrées are served with sautéed vegetables, soup or salad and rice or potato

FISH & CHIPS WITH HOUSE MADE TARTAR SAUCE

WEST COAST FISH & CHIPS SERVED WITH HOUSE MADE TARTAR SAUCE

Breaded Salmon, Cod and Prawns

FILET OF SALMON SERVED WITH GINGER SOY GLAZE

GREEK SPECIALITIES

All Greek Specialties are served with Greek salad, rice, lemon roast potatoes, tzatziki and pita bread

8 OZ. BEEF SOUVLAKI (AAA TOP SIRLOIN)

8 OZ. CHICKEN SOUVLAKI

JUMBO PRAWN SOUVLAKI

CHICKEN AND PRAWN SOUVLAKI

LAMB SOUVLAKI

CALAMARI DINNER

SPINACH PIE DINNER

STIR-FRY

TERIYAKI CHICKEN STIR FRY WITH FRESH VEGETABLES SERVED OVER RICE

TERIYAKI BEEF STIR-FRY WITH VEGETABLES SERVED OVER RICE

FRESH VEGETABLE STIR-FRY WITH TERIYAKI SAUCE SERVED OVER RICE

GOURMET DESSERTS

CHOCOLATE EDGE TORTE

Moist dense fudge cake filled with bittersweet chocolate and fresh mocha cream,

LEMON BLUEBERRY CHEESECAKE

Creamy lemon flavoured cheesecake covered with sweet blueberry topping

BAKLAVA WITH VANILLA ICE CREAM

Warm sweet phyllo filled with chopped nuts sweetened with honey topped with vanilla ice cream and sprinkled with cinnamon

TIRAMISU TULIP

An Italian classic with vanilla cake soaked with a rich coffee syrup

GINGER CARAMEL SPICE CAKE FOR 2

Diced apple within a moist ginger spice cake and top off with caramel sauce

TUXEDO CHOCOLATE MOUSSE CAKE

Layers of chocolate with cream cheese