



TO START

CAPRESE SALAD - GF 17
fresh mozzarella, local tomatoes, basil, arbequina olive oil and balsamic

CHOWDER - GF 16
bacon, new potatoes and fresh seafood

LETTUCE WRAP 16
stir-fried tofu, vegetables and crisp gem lettuce

LITTLE GEM CAESAR 15
white anchovy, garlic dressing, shaved parmesan, bacon and crouton

TRUFFLE FRIES - GF 15
topped with truffle aioli and shaved parmesan

CALAMARI 15
lemon garlic aioli, parsley and sumac

LOCAL GREENS - GF 14
shaved radish, fennel, cucumber, grape tomato and garden herb dressing

FEATURE SOUP 12

TO SHARE

PLOUGHMAN 27
artisan charcuterie and cheese

RED CURRY MUSSELS - GF 24
cilantro and lime

CLAMS & CHORIZO - GF 24
garlic, white wine, lemon and parsley

BLUE CORN NACHOS - GF 21
red onion, avocado crema, sour cream, salsa roja and habanero cheddar

CHICKEN WINGS - GF 19
hot buffalo, maple barbecue or salt and pepper

FLATBREADS
smoked salmon, red onion, caper and arugula 19
Portobello mushroom, bacon and aged cheddar 17
feta, grilled onion, dried tomato and oregano 17

ADDITIONS

WILD BC SALMON, grilled 15
PRAWNS, sautéed in garlic and herbs 10
ISLAND FARMHOUSE CHICKEN BREAST, grilled 10
HOUSE MADE FALAFEL 9
YAM FRIES 7/9
FRENCH FRIES 5/7
HALF AVOCADO 6

SANDWICHES

with French fries, feature soup or green salad; substitute Caesar salad or yam fries 2, extra side 4

GRILLED CHICKEN CLUB 21
smoked bacon, lettuce, tomato and garlic aioli

ANGUS CHUCK BURGER 19
lettuce, tomato, onion, pickles and 1000 Island
add smoked bacon, aged cheddar or blue cheese 3

CRISPY TEMPURA SALMON BURGER 24
teriyaki sauce and sesame ginger slaw

FALAFEL WRAP 19
lettuce, cucumber, tomato, onion and garlic toum

MAIN COURSE

STEAK & FRIES - GF 39
8oz. NY Striploin and peppercorn sauce

ROAST SCALLOP CIOPPINO - GF 38
mussels, clams and prawns in fennel tomato broth

SEAFOOD SPAGHETTI 29
prawns, clams, tomato, garlic and white wine

CHICKEN TIKKA 24
cilantro yogurt marinade, mango chutney, mint cucumber salad, naan

COBB SALAD - GF 22
bacon, tomato, avocado, cucumber, red onion, blue cheese, boiled egg, white balsamic vinaigrette

FISH & CHIPS 23/29
wild pacific lingcod, French fries, slaw and tartar sauce

POTATO GNOCCHI 28
wild mushrooms, kale, walnuts, brown butter and ricotta

SPAGHETTI CARBONARA 28
bacon, black pepper, egg yolk, parmesan and broccolini

DESSERT

VANILLA CRÈME BRULEE - GF 12
fresh berries

DARK CHOCOLATE TART - GF 12
nut croquant crust, chocolate ganache and strawberries

ICE CREAM & SORBET - GF 12
chef's daily selection with fresh berries

FRENCH MACARON - GF 8
two pieces from chef's daily selection