



We proudly make all of our own sauces and baked goods in-house.

APPETIZERS

CALAMARI / 15

Lightly Breaded, Fried and Served with Tzatziki Sauce.

WINGS / 14

Grilled Coriander Pepper Wings Served with Sweet Chile Sauce.

TUNA POKE / 16

Marinated Tuna Tossed with Cucumber, Pickled Ginger, Mango, Serrano Pepper's and Topped with Macadamia Nuts and Sesame Seeds. Served with Avocado and Crispy Wonton Chips.

BEEF CARPACCIO / 14

Seared and Thinly Sliced Alberta Beef Served with Arugula, Shaved Parmesan, Horseradish and Grilled Baguette.

POUTINE / 10.50

Fries with Melted Cheese Curds
Topped with our House Made Gravy.

CHICKEN STRIPS / 10

In-House Cut Fresh Chicken Strips Served with
Fries and Plum Sauce.

SALT SPRING ISLAND MUSSELS / 17

Red Coconut Curry Sauce Steamed Mussels Served with Grilled
Baguette.

CRISPY CHIPOTLE COD TACOS / 12

Crispy Battered Cod Served on White Corn Tortillas with
Shredded Cabbage, Pickled Red Onion, Pico de Gallo and
Chipotle Mayo.

SOUPS

SEAFOOD CHOWDER / 10.50

Our Famous Homemade New England Seafood Chowder with
Smokey Bacon, Clams, Cod and Salmon.

DAILY SOUP / 10.50

Ask your Server for our Chef's Daily Creation.

SALADS

(Add to any salad Grilled Chicken / 6, Grilled Salmon 8)

SEASONAL HOUSE SALAD / 10

Arugula, Baby Tomatoes, and Parmesan Tossed with a Light
Lemon Vinaigrette.

CAESAR SALAD / 10

Romaine Lettuce, Kale, House Baked Croutons, Creamy Caesar
Dressing and Parmesan.

MAINS

*(All Burgers Served with your Choice of Soup, Fries, Arugula Salad
or Caesar Salad. Add Seafood Chowder / 5)*

BACON CHEDDAR BURGER / 16

6oz Grilled Beef Burger Served with Smokey Bacon, Melted
Cheddar, Shredded Lettuce, Tomato, Dill Pickle and
Burger Mayo. Served on a Brioche Burger Bun.

VEGGIE MUSHROOM BURGER / 15

A Blend of Button Mushrooms, Smoked Paprika, Roasted Garlic,
Rolled Oats, Panko Breading and Parmesan Served with Mixed
Greens, Caramelized Onions, Lemon Aioli on a Brioche Bun.

CHIPOTLE CHICKEN BURGER / 15

Crispy Panko Breaded Deep Fried Chicken Breast with Chipotle
Mayo, Bacon, Tomato and Crispy Coleslaw and Served on a
Brioche Bun.

GRILLED SOCKEYE SALMON BURGER / 16.50

Grilled B.C. Sockeye Salmon, Served with Arugula, Tomato,
Pickled Ginger and Wasabi Mayo on a Brioche Bun.

HALIBUT OR COD & CHIPS

COD 1 PIECE / 16	COD 2 PIECES / 20
HALIBUT 1 PIECE / 24	HALIBUT 2 PIECES / 28

Local Craft Beer Battered Fish and Chips
Served with Fries and Homemade Tartar Sauce.

SALMON RISOTTO / 22

Smokey Bacon, Sweet Peas and Asparagus Tossed in Creamy
Risotto Topped with Seared BC Sockeye Salmon.

SAUSAGE BOLOGNESE / 18

Parpardelle Pasta Tossed in a Tomato and Sausage Ragù Sauce.
(Gluten Free Pasta is Available)

CHICKEN ROMESCO / 20

Grilled Skin-On Chicken, Served with Roasted Cauliflower,
Asparagus and Roasted Fingerling Potatoes Topped with Creme
Fraiche and Chives.

BBQ BABY BACK PORK RIBS / 28 HALF RACK / 20

Smokey, Braised, BBQ Baby Back Pork Ribs
Served with Crisp Slaw and Fries.

10 OZ AAA NEW YORK STEAK / 30

Served with a Double Baked Oven Roasted Potato
and Seasonal Vegetables.

48 OZ BONE-IN PRIME RIB STEAK / 150

Served Family Style and will Feed Four Hungry People.
Served with Arugula Salad and Roasted Fingerling Potatoes with
Bacon, Sautéed Leeks, Fresh Dill and Creme Fraiche.
Please Allow 45 Minutes for Cook Time.

DESSERTS

CHOCOLATE TORT / 7

LEMON CURD PIE WITH MIXED BERRY COMPOTE / 8

PECAN FLAN SERVED WITH HONEY WHIP / 7