



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.

POUTINE / 10.50

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

CHICKEN STRIPS / 12.50

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

SALT SPRING ISLAND MUSSELS / 18

Mussels Steamed in a Red Coconut Curry Sauce.

PRAWN TACOS / 13

Prawns Served on White Corn Tortillas with, Avocado, Shredded Cabbage, Mango, Pickled Red Onions, Salsa, Lime Crema and Valentina Hot Sauce Garnished with Cilantro.

CRISPY CHIPOTLE COD TACOS / 13

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

SOUPS

SEAFOOD CHOWDER / 11

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

DAILY SOUP / 11

Ask your Server for our Chef's Daily Creation.

SALADS

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

SEASONAL HOUSE SALAD / 12

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

CAESAR SALAD / 11

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

MAINS

(All Burgers Served with your Choice of Soup, Fries, Mixed Greens 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 / 16

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 / 17

Grilled B.C. Sockeye Salmon, Mixed Greens, 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 / 26	HALIBUT 2 PIECES / 30

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

SAUSAGE BOLOGNESE / 16

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

CLAMS WITH LINGUINE / 19

B.C. Manila Clams Tossed with Bacon, White Wine, Chili Flakes and Garlic Topped with Parsley.
(Gluten Free Pasta is Available)

SALMON, SWEET PEA AND BACON RISOTTO / 20

Sweet Peas, Smoky Bacon Tossed in a Creamy Risotto Topped with Grilled BC Sockeye Salmon.

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.

DESSERTS

CHOCOLATE TORT / 7

LEMON CURD PUFF PASTRY WITH STRAWBERRIES AND ITALIAN MERINGUE / 8

PECAN FLAN SERVED WITH HONEY WHIP / 7