

STARTER & SOCIAL

Signature Crab Cakes 17

Frisée, orange segments, bell peppers, and edamame salad with mango citrus vinaigrette

[GF] **Jicama Fish Tacos** 13

Pan seared Pacific lingcod, pickled fennel coleslaw, pico de gallo in a thin jicama shell

Chicken Wings 12

One pound of chicken wings tossed in your choice of Franks Red-Hot, hickory smoked bbq, or sea salt and fresh ground pepper

Ahi Tuna Tataki 13

Togarashi spic, cucumber, edamame, beet curls, carrot, arugula, spinach and cilantro with ginger orange soy reduction

Certified Angus Beef® Carpaccio 14

Seared center cut New York striploin with rocket greens, fresh shaved parmesan, crostini and white truffle aioli

[GF] **Prawn Cocktail** 11

Poached tiger prawns with cocktail sauce

[GF] **Galiano Island Mussels** 18

Roasted garlic and tomato fennel broth or Thai coconut sauce with grilled focaccia

Spicy Creole Calamari 14

Fresh hand cut calamari, tossed in our own Creole Spice with onion, jalapeño, lemon and tzatziki sauce

Foie Gras Poutine 15

Pan seared grade a Foie on shoestring fries with cheese curds and poultry gravy

Charcuterie and Artisan Cheese 21

Prosciutto, salami, spicy capicola, Grana Padano, Danish blue, double creamed brie, olives, fig jam, caramelized onions, and crostini with house made crisps

Grilled Flatbread Pizza 14

Grape tomato, bell peppers, julienne onions Kalamata olives and local goat feta

Nachos 15

Housemade tri-colour corn tortilla chips, with all the fixings, fresh pico de gallo, sour cream and house made guacamole

SOUPS, SALADS & SANDWICHES (All Sandwiches served with house greens or French fries)

Daily Soup Cup 6 / Bowl 9

Chef's creation with grilled focaccia

West Coast Bouillabaisse 7 / 11

Mussels, clams, prawns and fruit de mer in tomato coconut broth with grilled focaccia

[GF] **House Greens** 8

Organic greens with goat feta, grape tomato, spicy almonds and Dijon vinaigrette

Crispy Caper Caesar 8

Crisp romaine, house made dressing with parmesan cheese, tossed croutons and crispy capers

[GF] **Quinoa Salad** 11

Organic kale, spinach, arugula, carrot curls, spiced toasted almonds, sundried cherry, crumbled goat feta, braised quinoa and lemon raspberry vinaigrette

Blackened Chicken Caesar 16

Creole spiced breast, crisp romaine, house made dressing with parmesan cheese tossed croutons and crispy capers

[GF] **Chargrilled Chicken & Organic Greens** 19

Local chicken breast, organic greens, cherry tomatoes, sliced egg, hickory smoked bacon, avocado with Danish blue cheese tossed in a grainy Dijon dressing

[GF] **Steak and Rockets** 19

6oz. Certified Angus Beef® Flat Iron with arugula, spinach, frisée, red onion, julienne bell pepper, grape tomato, and truffle vinaigrette

Ahi Tuna Club 16

Togarashi seared tuna, hickory smoked bacon, soy wasabi aioli, guacamole, lettuce and vine tomatoes on brioche bun

Angus Burger 16

Hand formed Certified Angus Beef®, hickory smoked bacon, B.C. cheddar, vine tomato, lettuce, and onions on brioche bun

Chicken Sandwich 16

Creole spiced chicken breast, hickory smoked bacon, roasted garlic chipotle aioli, guacamole, lettuce and vine tomatoes on brioche bun

Grilled B.C Salmon Sandwich 16

Fresh local wild Sockeye with lettuce, vine tomato, beet slaw and caper tartar sauce on brioche bun

Prime Rib Dip 16

24 hour roasted Certified Angus Beef® prime rib served with caramelized onions, garlic horseradish mayo and savory red wine jus on a pretzel baguette

LAND, SEA & BOWLS

Roasted Lamb Rack 31

New Zealand White Stripe lamb, sautéed herb gnocchi, grilled vegetables, and house made marmalade with mint gelée

[GF] **6oz Filet Mignon** 29

(Add Atlantic Lobster tail \$15)

Certified Angus Beef® with sautéed fingerling potatoes, daily vegetables and Cabernet demi-glace

[GF] **10oz Rib Eye** 34

(Add Atlantic Lobster tail \$15)

Certified Angus Beef® with roast garlic smashed potatoes, daily vegetables and Cabernet demi-glace

[GF] **BBQ Baby Back Ribs** 25

Slow Braised Local pork with hickory smoked barbeque sauce, sautéed peppers, corn, jasmine rice and beet slaw

Chef's Catch 24

Local market sourced seafood. Limited availability. Ask your server for details.

[GF] **Prawn and Scallops** 29

Grilled Pacific shellfish with fresh herb risotto, daily vegetables and citrus butter sauce

[GF] **Haida Gwaii Halibut** 29

Pan seared fresh halibut, sautéed fingerling potatoes with daily vegetables and citrus butter sauce

[GF] **Grilled Sockeye** 25

sautéed fingerling potatoes with daily vegetables and citrus butter sauce

Pacific Lingcod & Chips 19

Lemon and dill tempura batter, beet slaw, crispy fries and caper tarragon tartar sauce

Stone Pot Bi Bim Bap 15

Sizzling rice, poached egg, fresh pickled and sautéed vegetables with sesame pepper sauce (tofu substitute for egg available – no charge)

Prawn Tikka Masala 18

Authentic garam masala sauce with tender marinated prawns, jasmine rice, grilled naan and toasted almonds (tofu substitute for prawns available – no charge)

Mushroom and Chicken Penne 18

Grilled chicken, sautéed wild mushrooms, chorizo sausage in Porcini Alfredo

Blackened Chicken Rice Bowl 17

Creole spiced chicken breast, beet slaw, sautéed peppers, corn and jasmine rice with house made pico de gallo

Enhance your Meal

5oz Wild Sockeye Salmon \$8 | 5oz Grilled Local Chicken Breast \$7 | 6 Grilled Prawns \$7 | 6oz Grilled Flat Iron Steak \$10

