

## S T A R T E R S

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### **Fresh Shucked Oyster 1/\$3- 6/\$15-**

daily varieties from the Pacific Northwest, sweet and spicy mignonette  
*wine suggestion ~*

### **Daily House Made Soup 7-**



### **Marina Smoked Salmon Chowder 9-**

baby red potato, double smoked bacon, fennel, cream  
*wine suggestion ~*

### **Baby Gem Salad 9.5-**

roasted lemon and garlic puree, cherry tomato confit, sweet onion vinaigrette, crostini

### **Simple Greens 9.5-**

local field greens, roasted local apples and beets, cider vinaigrette

### **Charcuterie and Cheese 3/15- 4/17-**

choose from daily house terrine, house made sausage, dry-cured salumi,  
daily artisanal cheeses, served with accompaniments – enquire with your server  
*wine suggestion ~*



### **Hand Pulled Dungeness Crab Salad 16-**

fresh citrus, red grapes, butterleaf lettuce, gribiche vinaigrette, six minute egg  
*wine suggestion ~*



### **Seared Qualicum Bay Scallops 16-**

roasted house cured bacon, spiced pear butter, crispy king oyster mushroom  
*wine suggestion ~*



### **Salt Spring Island Mussels 14-**

house chorizo, braised celery, garlic, white wine, grilled bread  
with twice cooked frites, 17-  
*wine suggestion ~*

### **Certified Angus Beef® Carpaccio 16-**

crispy fried soft poached egg, Grana Padano, local greens  
*wine suggestion ~*



### **Salmon and Wild Rice Cakes 14-**

pickled vegetables, preserved lemon and ginger aioli  
*wine suggestion ~*

*Please permit us sufficient time to prepare your meal,  
which is made to order, using the freshest local products.*

# M A I N S

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## **Grilled Wild Salmon 27-**

potato and thyme gnocchi, shiitake ragout, crispy leek  
*wine suggestion ~*

## **Fresh Market Fish 27-**

sunchoke veloute, toasted barley, garlic braised greens, sunchoke chips  
*wine suggestion ~*



## **Grilled 'Rare' Local Albacore Tuna 27-**

wheat berries, castelvetrano olives, salted pepita crisp, macerated shallot and parsley salad  
*wine suggestion ~*



## **West Coast Seafood 'Tom Yum' 23-**

local fish and shellfish, hot & sour broth, winter greens, crispy soba cake, house kimchi  
*wine suggestion ~*

## **Grilled Double Thick Pork Chop 26-**

Dijon and bacon fritters, spinach gratin, caramelized honey  
*wine suggestion ~*

## **Oven Roasted Crispy Polenta Cake 24-**

sherry vinegar roasted beet, frisée and toasted walnut, parmesan broth  
*wine suggestion ~*

## **Citrus Braised du Puy Lentils 24-**

arugula and fennel sauce, roasted cauliflower, chanterelle mushroom fricassee  
*wine suggestion ~*

## **Grilled Certified Angus Beef® Tenderloin 36-**

grilled kale, Yukon and shortrib croquette, foie gras butter, jus  
*wine suggestion ~*

## **Oven Roasted Island Farmhouse Chicken 28-**

winter squash risotto, rapini, roasted winter squash nage  
*wine suggestion ~*

## **Tomato Braised Lamb Shank 29-**

wild mushroom spatzle, carrot fondant, gremolata, braising jus  
*wine suggestion ~*



## **Brussels Sprout and Pancetta Rigatoni 22-**

butter roasted Brussels sprouts, pancetta lardons, herb broth, garlic bread crumbs  
*wine suggestion ~*

**Ocean Wise**



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice