


S T A R T E R S

Daily House Made Soup 7-

 **Marina Smoked Salmon Chowder 9-**
baby red potatoes, double smoked bacon, fennel

 **Braised Salt Spring Island Mussels 14-**
house chorizo, braised celery, garlic, white wine, grilled bread

Buttermilk Fried Calamari 12-
green onion, cucumber yogurt sauce

 **Salmon and Wild Rice Cakes 14-**
local greens salad, preserved lemon and ginger aioli

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

S A L A D S

to any salad add: baby shrimp... 6 grilled chicken breast... 6  smoked tuna... 6

Classic Caesar 9.5-
romaine, garlic focaccia croutons & Grana Padano cheese

Simple Greens 9.5-
local greens, roasted local apples and beets, cider vinaigrette

 **Hand Pulled Dungeness Crab Salad 16-**
fresh citrus, red grapes, butterleaf lettuce, gribiche vinaigrette, six minute egg

Baby arugula and Frisée Salad 14-
crispy soft poached egg, gorgonzola, tomato truffle vinaigrette

Grilled Chicken and Spinach Salad 14-
boneless chicken breast, toasted cashews, and mango curry dressing

 **Grilled Albacore Tuna 'BLT' Salad 16-**
baby gem lettuce, cherry tomato confit, smoked mayonnaise

S A N D W I C H E S

Sandwiches are served with your choice of twice cooked fries, salad or today's soup. Guests may substitute smoked salmon chowder or Caesar salad with their sandwich for \$1.50

Roasted Vegetable and Brie Sandwich 14-

grilled red peppers, zucchini, Portobello mushroom, frisée, double cream brie, toasted sourdough

Mt. Baker Burger 14-

7 oz. house made Certified Angus Beef®, aged cheddar, lettuce, tomato and onion, dill pickle
add double smoked bacon or sautéed mushrooms 0.75- each
add over-easy free run egg, 2-



Fanny Bay Oyster Burger 14-

crispy panko crusted local oysters, fresh slaw, roasted lemon mayo

Braised Shortrib Sandwich 16-

grilled sourdough, caramelized onions, crumbled blue cheese

M A I N S

Goat's Cheese and Spinach Quiche 14-

sautéed onion and spinach, crème fraiche custard, flaky pastry, local greens

Braised Lamb Shoulder Tagine 15-

couscous, root vegetables, apricots, cumin, roasted quince yogurt

Fried Island Farmhouse Chicken 15-

mustard braised cabbage, caramelized honey



Fresh Daily Catch Fish & Chips 16-

fresh local fish, twice cooked Kennebec fries, slaw & house made tartar sauce



West Coast Seafood 'Tom Yum' 18-

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



Grilled Wild Salmon 19-

potato and thyme gnocchi, shiitake ragout, crispy leek

Brussels Sprout and Pancetta Rigatoni 18-

butter braised Brussels sprouts, pancetta lardons, herb broth, garlic bread crumbs



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