

S T A R T E R S



Fresh Shucked Oyster

daily varieties from the Pacific Northwest, wildflower honey and horseradish mignonette

3-

Daily House Made Soup

7-

Marina Clam Chowder

baby clams, potato, rich cream, double smoked bacon

8-

Classic Caesar

hearts of romaine, garlic focaccia croutons, parmesan cheese

8.5

Organic Field Greens

Salt Spring Island goat cheese crostini, champagne honey vinaigrette

8.5

Baby Spinach and Beet Salad

mustard and wildflower honey glazed double smoked bacon, boiled egg, crispy onion strings, maple sherry vinaigrette

11-



Sweet and Spicy Salt Spring Island Mussels

white wine, ginger, garlic, butter, honey and chilli flakes, grilled bread

14-

Grilled Mexican Tiger Prawns

with house cured salt cod and potato croquette, raisin and pine nut relish

14.5

Certified Angus Beef® Carpaccio and Crispy Calamari

spicy mayonnaise, organic greens garnish

12-



Grilled Jumbo Baja Scallop

bacon and leek potato cake, frisee, fried capers and brown butter

16-

House Made Chicken Liver Paté

grilled bread, pear, onion and rosemary relish

10-

Rosemary Grilled Lamb Rack Chop

garlic and chickpea mash, roasted pepper, watercress, goat cheese vinaigrette

16-



Crab and Halibut Cheek Cakes

apple and fennel slaw, smoked paprika aioli

15-

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

M A I N S

Grilled Wild Salmon

caramelized onion and potato röesti, grilled broccolini, baby turnips, lemon aioli
27-

Orange and Fennel Baked Arctic Char

warm zucchini and Israeli couscous, watercress salad, broken red wine vinaigrette
28-

Porcini Crusted Halibut Filet

chorizo sausage and sweet potato hash, sweet garlic puree, braised greens
30-

Olive Oil Grilled Albacore Tuna

cauliflower puree, sautéed spinach and crispy prosciutto
27-

Cowichan Bay Chicken Confit

buttermilk mashed potatoes, sautéed endive, roasted mushroom and fresh herb fricasse
24-

Grilled Marinated Flank Steak

David Wood's goat cheese and potato croquette, garlic and vinegar braised kale, horseradish aioli
25-

Double Thick Cut Pork Chop

spot prawn potato soufflé, grilled asparagus, bisque sauce
24-

Red Wine and Herb Poached Certified Angus Beef® Tenderloin

bacon braised Swiss chard, parsnip puree, brioche crouton, red wine jus
36-

Spot Prawn and Mascarpone Ravioli

mushroom, edamame and bok choy sauté, carrot broth and truffle oil
24-

Spaghettini

sautéed calamari, tomato confit, chiles, olives, garlic and anchovy
20-

Serpentini

zucchini, leeks and roast mushrooms, porcini parmesan broth, garlic bread crumbs
20-

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

Executive Chef
Jeff Keenlside

Sous Chef
Matt Rissling

General Manager
Lesli Ellis

Managers
Kris Emberly
Olivia Allan
RJ Fraser