

S T A R T E R S

Daily House Made Soup
7-

Marina Clam Chowder
baby clams, rich cream & double smoked bacon
8-

 **Sweet and Spicy Salt Spring Island Mussels**
white wine, ginger, garlic, butter, honey and chilli flakes, grilled bread
14-

 **Buttermilk Fried Calamari**
smoked paprika aioli
11-

House Made Chicken Liver Paté
grilled bread, pear, onion and rosemary relish
10-

 **Crab and Halibut Cheek Cakes**
organic greens salad, lemon aioli
15-

Grilled Mexican Tiger Prawns
with house cured salt cod and potato croquette, raisin and pine nut relish
14.5

S A L A D S

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

Classic Caesar
hearts of romaine, garlic focaccia croutons & parmesan cheese
8.5

Organic Field Greens
sliced radish, Salt Spring Island goat cheese, champagne and honey vinaigrette
8.5

Baby Spinach and Beet Salad
mustard and honey glazed double smoked bacon,
boiled egg, crispy onion strings, maple sherry vinaigrette
11-

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

Sous Chef
Matt Rissling

Restaurant Managers
Kris Emberley
Olivia Allan
RJ Fraser

M A I N S

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Sandwiches are served with your choice of French fries, salad or today's soup
Guests may substitute clam chowder or Caesar salad with their sandwich for \$1.50

Mt. Baker Burger

7 oz. Certified Angus Beef®, smoked white cheddar, lettuce, tomato and onion on a whole wheat kaiser

14-

Chicken Salad Sandwich

toasted pecan, apple, celery and dried cranberry, fresh herb mayonnaise, watercress, toasted honey cornmeal bread

15-

Grilled Lamb Burger

red onion conserve, cambazola cheese, smoked paprika aioli, and frisée, grilled rosemary focaccia

15-

Pesto Marinated Vegetable Sandwich

grilled portabello mushrooms, peppers, zuchinni, herb cream cheese, toasted honey cornmeal bread

14.5



Fanny Bay Oysters & Chips

crispy Panko crusted local oysters with tomato remoulade

16-



Fresh Local Fish & Chips

Pacific cod, crisp Okanagan Spring Lager batter & house made tartar sauce

16-

Cowichan Bay Chicken Confit

sweet potato frites, apple and raisin slaw

16-



Spaghetini

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

17-

Serpentini

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

17-



Grilled Wild Salmon

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

18-



Ocean Wise.

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

Executive Chef
Jeff Keenlside

General Manager
Lesli Ellis