

Dinner

Starters

Albacore Tuna | 17 (GF)(DF)

Albacore tuna, soy citrus reduction, served with cabbage & winter vegetable slaw, coriander aioli and root vegetable chips

Salt Spring Mussels | 18 (GF)

Salt Spring Island mussels in a classic white wine and shallot broth with cream, parsley, garlic, crunchy bread

Broccoli and Kale Caesar Salad | 15 (GF)

Roasted broccoli and kale, dressed with parmesan seed crisp, fresh grated parmesan, chili flakes, fresh lemon and creamy Caesar dressing

Calamari | 17 (DF)

Crispy calamari with garlic aioli, charred lemon and herbs

Side Stripe Prawns | 18 (DF)(GF)

Roasted side stripe prawns with garlic & lemon, horseradish tomato sauce, grilled cabbage, served with celery root chips

Roasted Root Vegetable | 16 (GF)

Roasted root vegetables, goat cheese & chickpea puree, arugula, walnuts, apple, honey

West Coast Chowder | 9/14 (GF)

Chowder made with BC salmon, ling cod, clams, bacon, potato, mirepoix, served with crunchy bread

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Dinner

Mains

West Coast Poke Bowl | 24 (GF)(DF)

Warm miso infused barley, drizzled with wasabi cilantro and lime dressing, topped with braised shiitake mushrooms, shaved cabbage, soy truffled carrots, edamame, pickled radish, avocado and marinated tuna
+ sub crispy tofu

Harvest Bowl | 19 (GF)(DF)(V)

Roasted butternut squash and heirloom carrots, steamed kale, crisped cauliflower over pearl barley, drizzled with lemon tahini and topped with pumpkin seeds and crispy sumac chickpeas
+ add grilled chicken 9

Prawn Spaghettini | 24

Thin spaghetti noodles with garlic, chili flakes, shallots and white wine sautéed with gem tomatoes & local spot prawns and parsley

BC Salmon | 34 (GF)

Local salmon served with seasonal winter vegetables and roasted comox valley potatoes & citrus aioli

Steak Dinner | 35 (GF)

6 oz AAA Tenderloin served with seasonal vegetables and roasted herb potatoes
+ add sauce 4 (Peppercorn, Grace de Viande or Chimichurri)
+ add shiitake mushroom 7
+Prawns 9

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