

Cold Appetizers

Caesar Salad

Baby Romaine Lettuce, Shaved Grana Padano, Preserved Lemon, Fried Capers, House Made Traditional Anchovy Dressing, Crispy Brioche Croutons

7

Scallop Salad

Qualicum Bay Scallops, Mixed Organic Greens, Avocado, Mango, Pickled Ginger, Sesame Dressing

14

Waldorf Salad

Baby bib Lettuce, Grapes, Pear, Celery, Toasted Pecans, Yogurt

10

Beet Root Salad

Roasted Local Baby Beet Roots, Truffle Sherry Vinaigrette, Mixed Baby Micro Greens, Goat Cheese Mousse

9

Tuna Tataki Salad

Seared Albacore Tuna, Green Papaya, Orange, Red Chili, Toasted Sesame, Yuzu

13

Mosaic Salad

Organic Baby Greens, Smoked Bacon, Roasted Walnuts, Sour Apple, Roquefort Cream

10

Hot Appetizers

French Onion Soup

Caramelized Onions, Sherry Broth, Thyme, Potato Bread, Fontina Gratin

8

Seafood Chowder

Local Fish, Clams, Dungeness Crab, Smoked Bacon

9

Sautéed Clams

Manila Clams, Roasted Garlic, Green Onion, Smoked Bacon, Mukune Sake

14

Pan Fried Dumplings

Chicken, Chinese Cabbage, Coriander, Ginger, Red Vinegar

14

Crispy Wontons

Scallop, Prawn, Ginger, Scallion, Red Curry Sauce

14

Dungeness Crab Cakes

Green Papaya Slaw, Cilantro Lime Dressing

15

Ocean Wise

Vancouver Aquarium Recommended Ocean - Friendly Seafood Choice

Organic Farms of Canada

Highest Standard of Organic Integrity

Our Menu is Prepared with Seasonally Available Local Ingredients

Entrées

10 oz Strip Loin Steak

Charred Tomatoes, Warm Watercress and Potato Salad, Chimichurri

34

Paella

Sable Fish, Salmon, Scallop, Prawn, Clams, Organic Carnaroli Rice, Rouille

29

Caramelized Scallops

Qualicum Bay Scallops, Marinated Tomatoes, Potato Puree, Beurre Noisette

28

Baked Black Cod

Queen Charlotte Black Cod with Miso and Sake Marinade, Dungeness Crab, Braised Potato, Spicy Prawn Bisque

28

Grilled Salmon

B.C. Sockeye Salmon, Spaghetti Squash, Angel Hair Pasta, Tomato Blanquette

26

Pan Seared Lamb Loin

Peace River Lamb, Crispy Potato Mille Feuille, Sauce Robert

28

Slow Roasted Chicken

Bradner Farms Organic Chicken Breast, Fresh Mushrooms, Handmade Potato Gnocchi, Creole Sauce

25

Tagliatelle Alla Puttanesca

Fresh Pasta, Kalamata Olives, Garlic, Capers, Chili Peppers, Tomatoes, Basil, Finished With Extra Virgin Olive

24

Sides

Garlic Fries

5

Basmati Rice

4

Seasonal Local Vegetables (Inquire with your server)

8

Garlic Prawns

8

Diver Scallops

8

Suggested Wine Pairing for light dishes – Dry light to medium intensity:

Sandhill, Sauvignon Blanc, VQA or Cedar Creek, Merlot Cabernet, VQA

Suggested Wine Pairing for hearty dishes – Dry medium to full intensity:

Jackson Triggs, Chardonnay, VQA or Mission Hill, Reserve Cabernet Sauvignon, VQA

Please Advise Your Server of Any Dietary Needs

Taxes and Gratuities Are Not Included