

SIP ✦ SAVOUR ✦ SOCIALIZE

JOIN US FOR HAPPY HOUR

Mon – Fri 3 pm – 7 pm

\$4½ Wine Features, Hiballs and Local Beer

TAPAS - FORKS & FINGERS

- 🍷 **WASABI PEA CRUSTED AHI TUNA TATAKI** wasabi pea crusted ahi tuna, citrus ponzu and micro greens **\$14**
- EDAMAME** steamed soybeans, tossed in Maldon sea salt.
Want it spicy? Ask for spicy sake oyster sauce **\$8**
- TRUFFLED PARMESAN FRITES** aged parmesan, house cut Kennebec fries and truffled parmesan aioli **\$8**
- DRY RIBS** bone in pork bites, served with spicy sake oyster sauce, and a spiced nut aioli **\$12**
- DUCK BREAST SPRING ROLLS** served with a spicy red pepper jam **\$16**
- MONTEREY BAY BABY CALAMARI** lemon pepper, spicy tomato, yogurt dill sauce **\$12**
- DUKKHA CHICKEN TENDERS** Egyptian Spiced chicken tenders, served with a balsamic honey dip **\$14**
- CHICKEN WINGS** 1lb juicy wings, choice of hot or salt and pepper, served with truffled parmesan aioli and celery sticks **\$14**
- COWBOY FIRE ROASTED BRUSCHETTA** fire roasted tomatoes, fresh basil, baked crostini and Angus Reserve Sirloin carpaccio **\$12**
- TEMPURA PRAWNS** panko and rice crisp breading, served with a togorashi aioli **\$14**

FOR SHARING

- TAPAS TRIO PLATTER** choice of any 3 of the above appetizers (not available for lunch) **\$35**
- 🍷 **MUSSELS AND FRITES** fresh Saltspring Island Mussels, coconut saffron broth, house cut frites and aioli **\$22**
- DIP DUO** shrimp and crab dip with parmesan sourdough crostinis and chickpea hummus with tortilla chips **\$24**
choice of one dip **\$14**

ENVIRONMENTALLY, WE BELIEVE WE SHOULD
REDUCE, RE-USE AND RECYCLE WHERE WE CAN,
AS MUCH AS WE CAN.

KETTLE 'N' GREENS

SEAFOOD CHOWDER fruits of the sea simmered in a chardonnay tomato cream sauce **\$8**

↑ **ADD TO CHOWDER** ↑

freshly baked sourdough baguette **\$5**

ORGANIC GREENS pickled carrots, beets, fresh tomato, cucumber, oak barrel feta, pumpkin seeds, dried cranberries, spanish onion vinaigrette **\$9**

WEST CAESAR baby romaine, smoked bacon, green peppercorn dressing, onion herb crouton, grana padano **\$9**

ROASTED VEGETABLE SPINACH SALAD roasted portobello mushrooms, shallots, smoked bacon, tomatoes, toasted walnuts, goats cheese, charred tomato vinaigrette **\$14**

↑ **ADD TO ABOVE SALADS** ↑

shrimp skewers **\$7**

grilled garlic chicken **\$6**

chipotle blackened chicken **\$7**


TUNA NIÇOISE SALAD Egyptian spiced seared tuna, butter lettuce, green beans, sundried tomato tapenade vinaigrette **\$18**

LUNCH FARE

AVAILABLE UNTIL 4PM ONLY.

served with choice of: skinny fries, organic greens, caesar salad or seafood chowder

ROASTED VEGETABLE SANDWICH roasted eggplant, zucchini, portobello mushroom and roasted garlic chickpea hummus served on a artisan ciabatta **\$11**

 **PAN SEARED TILAPIA** open faced, pan seared fresh tilapia, toasted artisan ciabatta, watercress, thyme roasted tomato caper salsa **\$14**

CLUB HOUSE grilled chicken, smoked bacon, provolone, avocado crème, artisan ciabatta **\$14**

RATATOUILLE STEAK SANDWICH open faced, char grilled marinated flat iron, ratatouille vegetables, caramelized onion, cave aged gruyère toasted onion herb sourdough **\$17**

8 PEOPLE OR MORE
(18% GRATUITY)

PRIME RIB BURGER house made, char grilled to perfection,
whole wheat oatmeal bun **\$13**

↑ **ADD TO BURGER** ↑

sautéed garlic mushrooms **\$1½**

centre cut smoked bacon **\$2**

aged white cheddar **\$1½**

caved aged gruyère **\$2**

MAINS

*served with choice of: thyme roasted purple potatoes,
or sweet potato purée*

CAJUN ROTISSERIE CHICKEN slow roasted, chipotle cajun
crust, fresh sage gravy **\$21**

STEAKS

CANADIAN PRIME ANGUS RESERVE
AGED A MINIMUM OF 28 DAYS

*served with choice of: thyme roasted purple potatoes,
or sweet potato purée.*

all steaks served with spiced oil broccolini

7 Oz. BASEBALL SIRLOIN lean tender and full flavoured **\$23**

7 Oz. FILET MIGNON delicate and tender **\$32**

10 Oz. N.Y. STRIPLOIN classic marbled New York cut **\$31**

14 Oz. RIBEYE excellently marbled and loaded with flavor **\$35**

↑ **ADD TO STEAK** ↑

sautéed chardonnay crimini mushrooms - great to share **\$5**

spiced citrus rosemary compound butter **\$2**

chipotle dark chocolate demi glaze **\$6**

OFF THE HOOK

🐟 **STEELHEAD TROUT** pan seared crispy skinned trout, served with a sweet potato purée, a full bodied beurre rouge and seasonal vegetables **\$21**

WASABI TUNA seared RARE, wasabi panko crust, pickled ginger aioli, sweet pepper chili glaze **\$26**

🐟 **FRESH TILAPIA** light and fresh, pan seared and served with a coriander scented wild rice pilaf, thyme roasted tomato caper salsa and seasonal vegetables **\$23**

PANS

GLUTEN FREE CORN PASTA AVAILABLE UPON REQUEST

🐟 **LOBSTER CRAB MAC N' CHEESE** fresh PEI lobster meat, snow crab, smoked bacon and cave aged gruyère béchamel **\$18**

CURRIED CHICKEN FUSILLI coconut curried chicken fusilli, fresh vegetables, parmesan sourdough bread stick **\$16**

POMODORO PAPPARDELLE San Marzano fennel pomodoro, fresh vegetable and egg noodle pappardelle **\$12**

add shrimp skewer **\$7**

add pulled chicken **\$4**

FINALÉ

ALL DESSERTS ARE MADE FRESH DAILY IN HOUSE

DARK CHOCOLATE TERRINE smooth dense chocolate mousse with a hint of orange liqueur, raspberry coulis, fresh fruit and vanilla bean gelato **\$7**

COFFEE AND BITS vanilla bean espresso crème brûlée, mini cinnamon sugar donut bits **\$7**

WILD BERRY BREAD PUDDING buttery croissant wild berry bread pudding, served with a port and fig coulis **\$7**



Ocean Wise
A Vancouver Aquarium Conservation Program