



Appetizers

Bread Basket	7
<i>Choice of smoked paprika whipped butter or olive oil and balsamic</i>	
Soup of the Day	12
<i>Freshly made daily, served with grilled focaccia</i>	
New Orleans Style Wild Smoked Salmon & Corn Chowder	12
<i>Served with grilled baguette</i>	
Spinach and Arugula Salad	16
<i>Fresh greens with feta cheese, roasted yam, fresh berries, sliced almonds, with Raspberry vinaigrette. Add Cajun Spiced Prawns</i>	
	10
Roasted Beet Salad	18
<i>Fresh mixed greens with chèvre, candied walnuts, grapefruit served with a citrus dressing</i>	
Charcuterie & Cheese Board	20
<i>Served with relish, grainy mustard and crostini</i>	
Sautéed Prawns and Squash Ravioli	22
<i>Served with confit garlic, tomatoes and pine nuts with truffle oil and sage beurre blanc</i>	
Shrimp and Scallop Cake	19
<i>Seared Shrimp and scallop cake served with Asian slaw, ginger lime dressing and lemon aioli</i>	
Salt Spring Island Mussels	18
<i>Steamed mussels with white wine, shallots and fresh herbs.</i>	



Entrées

Beef Striploin	42
<i>Grilled 8oz AAA striploin, served with potato pavé sauce Bordelaise and sautéed fresh vegetables</i>	
Herb Marinated Lamb Sirloin	38
<i>Served with potato pave, roasted zucchini and summer squash, fresh mint, lemon and thyme jus</i>	
Chicken Supreme	32
<i>Served with wild mushrooms demi-glace, potato gratin, celery purée and Seasonal vegetables</i>	
Confit Duck Leg	36
<i>Served with potato croquette, Okanagan cherry sauce and sautéed seasonal vegetables</i>	
Seafood Fettuccini	30
<i>Fresh seafood medley with capers, shallots and dill in your choice of a creamy white wine sauce or rustic tomato sauce</i>	
Daily Catch – ask your server	Market Price
Wild Sockeye Salmon	36
<i>Maple and soy marinated salmon, served with sundried tomato and asparagus risotto and a tarragon beurre blanc.</i>	
Curried Lentils in Filo Pastry	28
<i>Served with parsnip and butternut squash purée and roasted seasonal vegetables</i>	



Desserts

Chocolate and Raspberry Torte <i>Served with coulis vanilla whipped cream</i>	10
Salted Caramel Cheese Cake <i>Bailey's Crème Anglaise & caramel sauce</i>	12
Lemon Roulade <i>Lemon custard, berry coulis with vanilla whipped cream</i>	10
Crème Brulée	10
Profiteroles au Chocolat de Frédéric <i>Choux paste, warm chocolate sauce filled with vanilla ice cream and topped with toasted pistachio</i>	14

Ask about our specialty coffees