


OYSTER BAR

 Chef Creek \$2.50 Kusshi \$2.50 Malpeque \$2.50 Royal Miyagi \$2.50

B.C. SPOT PRAWN BISQUE

with crab foam
\$9.50

FIRST COURSE

HENRY REED'S MIXED ORGANIC FIELD GREENS

ginger and soy vinaigrette, yam tempura
\$8

ROASTED CHANTRELLE MUSHROOM & YOUNG SPINACH SALAD

*Salt Spring Island goat's cheese, tomato compote
limoncello and thistle honey dressing*
\$9



DUNGENESS CRAB & CITRUS ORANGE SALAD

*organic field greens with orange zinfandel emulsion
candied macadamia nuts, orange segments*
\$12



BAKED MUSSELS

*garden herbs and garlic or
smoked tomato and creole butter*
\$12

PAN SEARED QUEBEC FOI GRAS

*baked pears in phillo
toasted thyme and pear coulis, port reduction*
\$18

PISTACHIO CRUSTED FRENCH BRIE FOR TWO

*flash fried with herb salad & strawberry butter
toasted baguette*
\$10

GRILLED PROVENCAL HERB LAMB SKEWERS

roasted garlic aioli, sea salted yam fries
\$12



GRILLED DIVER SCALLOP & B.C. SPOT PRAWN SKEWER

lemon soya butter with warm pea shoot salad
\$13



B.C. DUNGENESS CRAB CAKES

*leek tempura, smoked jalapeno aioli
balsamic reduction*
\$13

NOVA SCOTIA LOBSTER & SMOKED SALMON ROULADE

*preserved lemon and caper creamed cheese
mirin, sake reduction, baby greens*
\$15



ENTREES



WEST COAST SEAFOOD FETTUCCINI

*market fish, mussels, prawn and scallop
in a light tomato basil sauce, parmesan*

\$19

BONELESS BRAISED LAMB SHANK

*in mild coconut curry
lentil sautee, candied red cabbage strudel, natural jus*

\$24

OVEN ROASTED CHICKEN BREAST

*chanterelle mushroom and pearl onion ragout
potato confit, roquefort sauce*

\$23

SOFT BAKED WILD SALMON FILET

*lobster ravioli in lemon herb butter
fresh fruit salsa*

\$26

ROSEMARY SMOKED DUCK BREAST

*twice baked cambazola souffle,
local blueberry brown butter*

\$26



MAPLE BRINED SABLE FISH

parsley and champagne risotto, citrus sauce

\$25

BEEF TENDERLOIN & BUTTER POACHED LOBSTER

*white truffle mashed potato, provencal tomato
peppercorn sauce*

\$38

PRIME Rib STEAK

*roasted garlic & smoked bacon stuffed potato
sweet spaghetti squash, warm sweet soya wasabi dip*

\$32

Black pepper CRUSTED Ahi TUNA

vanilla rice, key lime butter

\$26

ROSEMARY ROASTED LAMB RACK

candied yam spring roll, black cherry demi glace

\$28



PAN SEARED HALIBUT FILET

*caramelized onion potato pave, roasted spinach
lemon grass beurre blanc*

\$24

Ocean Wise.



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