

S T A R T E R S

KANAKA SALAD 16

Feta Cheese, Candied Nuts,
Fresh Berries,
Herb Vinaigrette gf / vg
add roasted chicken 7

KALE CAESAR SALAD 14

Kale, Creamy Caesar,
Herb Breadcrumbs, Parmesan
add roasted chicken 7

HOUSE GARDEN SALAD 13

Herb Vinaigrette,
Garden Vegetables gf / v
add roasted chicken 7

SEAFOOD CHOWDER 15

New England Style Chowder
with Salmon, Mussels, Cod
Bacon, Potatoes

RED BEET HUMMUS 13

Chickpeas, Kalamata Olives,
Roti, Olive Oil
add Falafel...5 v

PRAWN CEVICHE 21

Local Side Stripe Prawns, Salted Cucumber,
Jalapeño, Lemon and Lime, Crispy Leeks,
Chips

LOCAL CHARCUTERIE 32

Iron Butcher Meats,
Artisan Cheeses,
House Made Pickles & Jam, Crostini,
Olives & Nuts, Hummus, Roti

SALMON TRIO BOARD 32

Smoked Salmon, Candied Salmon, Salmon
Rillettes, Crostini, Dill and Cucumbers

FRESH SHUCKED OYSTERS MP

Lemon, Mignonette Pearls,
Fresh Horseradish gf

CHICKEN WINGS 19

Salt & Pepper, House Hot Sauce,
Korean BBQ

CHICKEN TENDERS 18

Kennebec Fries, Honey Mustard

CHICKEN SLIDERS 18

Nashville Fried Chicken Thighs,
House Made Buns, Coleslaw, Pickles

FISH TACOS 21

Baja Style Ling Cod, Spicy Coleslaw,
Chive, Lime, Cilantro

STEAMED HONEY MUSSELS 21

1/2 lb of Local Lasqueti Island Mussels,
Saffron Wine, Shallots, Garlic,
Herbs, Fennel, Focaccia

ADD ONS

- Bacon 3.5
- Mushrooms 3.5
- Mushroom Gravy 4.50

**General Disclaimer:

The consumption of raw oysters poses an increased risk of
foodborne illness

v..Vegan/gf..Gluten free/vg..Vegetarian

LUNCH

OPEN - 3:30

CHICKEN & BRIE SANDWICH 24

Chicken Breast, Double Cream Brie,
Balsamic Glaze, Arugula, Tomato,
Pesto Aioli, Focaccia

CHEDDAR BURGER 20

Cheddar Cheese, Tomato, Lettuce,
Onion, Burger Sauce

HALIBUT BURGER 25

Coleslaw, Red Onion, Tartar Sauce
Brioche Bun

FISH & CHIPS 27

2pc Craft Beer Battered Ling Cod,
Kennebec Fries, Tartar Sauce

STEAK & FRITES 33

7oz Sirloin Steak, Garden Salad,
Garlic Aioli, Kennebec Fries gf

CAJUN TAGLIATELLE 25

Free Run Chicken Breast,
Cajun Cream Sauce,
Sundried Tomatoes, Parmesan

SCHNITZEL & FRIES 23

Kennebec Fries, Garden Salad,
Mushroom Gravy, Lemon

FRASER VALLEY BOWL 26

Rice, Green Asparagus,
Zucchini, Greens,
Pumpkin Seed, Radish,
House Dressing with choice of
Chicken, Falafel or Salmon
gf / v

TOMATO GNOCCHI 23

Hand Rolled Potato Gnocchi
Tomato Sauce, Basil,
Neufchâtel vg

DINNER

4:30 - 10:00

FISH & CHIPS 27

2pc Craft Beer Battered Ling Cod,
Kennebec Fries, Tartar Sauce

AAA NEW YORK 11 OZ 49

AAA SIRLOIN 7 OZ 35

Scallop Potato, Mushrooms,
Local Vegetables, Jus gf

PORK TENDERLOIN 28

Sous Vide Bacon Wrapped Tenderloin,
Tomato and Mozzarella,
Scalloped Potato, Peas, Herb Sauce gf

HALIBUT BURGER 25

House Made Halibut & Ling Cod Patty,
Coleslaw, Onion, Tartar Sauce

CHEDDAR BURGER 20

Cheddar Cheese, Tomato, Lettuce,
Onion, Burger Sauce

TOMATO GNOCCHI 23

Tomato Sauce, Gnocchi,
Whipped Neufchâtel, Basil vg

PRAWN GNOCCHI 33

BC Side Stripe Prawns,
Bisque, Parmesan, Basil

WILD SOCKEYE SALMON 34

Pan Seared Sockeye,
Miso Mashed Potato, Grilled Leek,
Horseradish Beet Sauce gf

CAJUN TAGLIATELLE 26

Free Run Chicken Breast,
Cajun Cream Sauce,
Sun-dried Tomato, Parmesan

JAEGERSCHNITZEL 26

Brown Butter Spätzle,
Savoy Cabbage,
Local Roasted Vegetables,
Mushroom Gravy, Lemon

FRASER VALLEY BOWL 26

Local Marinated Vegetables
Rice, Pumpkin Seed, Radish,
House Dressing with choice of
Chicken, Falafel or Salmon gf / v