

STARTERS

- Beets & Butter Lettuce Salad** \$12
roasted pecans, green apple, red grapes, celery, chantilly dressing
- Seared Albacore Tuna & Wild Rocket Salad** 🌱 \$15
radish, cucumber, grape tomatoes, roasted red pepper vinaigrette
- Cheese & Charcuterie Platter**
 • *St Agur* • *Juliette Goat Brie* • *Sage Derby* • *Venison Salami*
 • *Skinkenspeck* • *Sopresatta*
 Choice of 3 - \$15 / 4 - \$19 / 5 - \$23 / 6 - \$27
- Wild BC Smoked Salmon Terrine** 🌱 \$13
maple & red onion preserve, fresh herbs, crusty baguette
- Yarrow Meadows Duck Trio** \$16
 • *hot smoked duck bacon - tomato chutney*
 • *duck rillettes - toasted baguette*
 • *crispy confit - blackcurrant glaze*
- Saltspring Island Mussels** 🌱 \$13
red curry, coconut milk, sesame flatbread
- Crisp Calamari** 🌱 \$12
roasted red pepper & smoked paprika aioli, lemon & chive yogurt
- Mushroom Pizza** \$14
roasted mushrooms, pesto, edam & goat's cheese, fresh spinach
- Hot Italian Sausage Pizza** \$15
tomato sauce, black olives, fresh basil, baby mozzarella

MAINS

- Wild BC Salmon Wellington** 🌱 \$19
green pea puree, grilled asparagus, caramelized onion cream
- Red Lentil Stuffed Tomato** \$16
black rice, mushrooms, red pepper, snap peas, Thai style coconut broth
- Lois Lake Steelhead Trout** 🌱 \$18
dauphinois potato, ratatouille, roasted red pepper sauce
- Pecan & Apricot Stuffed Fraser Valley Pork Loin** \$18
squash puree, spinach, maple & green apple jus
- Certified Angus Beef Pot Roast** \$18
potato puree, carrots, zucchini, red wine braising jus
- Certified Angus Beef Prime Top Sirloin** \$20
new potato, mushroom caps, asparagus, brandy cream
- Rangeland Elk Medallion** \$20
potato gnocchi, oyster mushrooms, spinach, blackberry gastrique
- Pemberton Meadows Natural Beef Burger** \$15
white Ivanhoe cheddar, house made bacon, crispy shallots, three mustard aioli, hand cut chips & mini green salad
- Cascade Veggie Burger** \$12
sunflower seed, oat, squash & brown rice patty, garlic aioli, hand cut chips & mini green salad
Add cheddar cheese and/or bacon - \$1 each

SIDES

- grilled asparagus, Maldon salt \$7
 ratatouille \$6
 dauphinois potato \$6
 crisp polenta fries & curried mayo dip \$7
 hand cut chips \$4

WEEKLY FEATURES

- TUESDAY *Curry Night*
 WEDNESDAY *Pot Pies with chips & salad*
 SUNDAY *Sunday Roast with Yorkshire pudding & trimmings*



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

It's always our goal to use sustainable seafood and humanely raised meats.

For groups of 10 or more a 17% gratuity will be added.