

Appetizers

SAFFRON MUSSELS [GF]	21
whole grain mustard, garlic, white wine and tomato	
OAK BAY COBB SALAD [GF]	18
bacon, avocado, blue cheese, boiled egg and white balsamic vinaigrette	
PROSCUITTO & MELON CAPRESE [GF]	17
grilled cantaloupe, fresh mozzarella, tomato, spinach, basil and shaved Parma ham	
SUMMER BERRY SALAD [GF]	17
spinach, ricotta, toasted walnut, orange and poppy seed vinaigrette	
CAESAR SALAD	15
Tree Island yogurt dressing, shaved parmesan, bacon, crispy capers, cherry tomato and croutons	
PACIFIC CHOWDER [GF]	15
smoked bacon, new potatoes, prawns, cod, salmon, fresh clams and mussels	
MARKET GREENS [GF]	14
dried cranberry, toasted almonds, cucumber, tomato and white balsamic vinaigrette	

[GF] *Indicates gluten friendly item*

Entrees

STEAK & CHIPS [GF]	34
8oz. Angus NY strip and peppercorn sauce	
SEAFOOD BUCATINI	27
clams, mussels, prawns, olive oil, garlic and tomato	
LAMB SHANK RAGU	24
gemelli pasta, charred tomatoes and gremolata	
SQUASH RAVIOLI	24
asparagus, toasted walnut and parmesan butter	
FISH & CHIPS	21
beer battered pacific ling cod and tartar sauce	
CORNMEAL CRUSTED ROCK FISH [GF]	21
summer succotash and cilantro sunflower pesto	
CHICKEN TIKKA KEBAB	19
tandoori marinated chicken, freshly grilled naan bread and cucumber mint salad	
TOFU MANGO BUDDHA BOWL [GF]	18
sesame balsamic tofu, chilli mango, quinoa kale salad and cilantro sunflower pesto	



All seafood options on this menu are recommended by the Vancouver Aquarium as ocean-friendly.

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Dessert

ARTISAN CHEESE	15
selection of three artisan Canadian cheeses, fresh fruit and fig chutney	
VANILLA BOURBON CRÈME BRULÉE {GF}	10
fresh summer berries	
RASPBERRY TART	10
crushed pistachio and vanilla crème anglaise	
MASCARPONE PANNA COTTA [GF]	10
red wine strawberry and rhubarb compote	
FRENCH MACARON	8
two pieces from chef's daily selection	

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