

## APPYS

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SAFFRON MUSSELS [GF]	21
whole grain mustard, garlic, white wine and tomato	
PULLED CHICKEN NACHOS [GF]	21
hot peppers, pickled red onion, tomato, olive, cheddar and Monterey Jack	
CHICKEN WINGS [GF]	17
spicy maple BBQ glaze, celery and blue cheese dip	
BAKED CORN & QUESO DIP [GF]	16
blue corn tortilla chips	
CRISPY CALAMARI	16
sumac dust, cherry tomato, arugula and saffron aioli	
PACIFIC CHOWDER [GF]	15
smoked bacon, new potatoes, prawns, cod, salmon, fresh clams and mussels	
TRUFFLE CHIPS [GF]	13
garlic aioli, truffle oil and shaved parmesan	
FEATURE SOUP	9
chef's daily creation	

## PLOUGHMAN'S

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FULL MONTY	24
artisan meats and cheese, bread, pickles and chutney	
CHEDDAR GORGE	22
artisan cheese, bread, pickles and chutney	

## SNACKS

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ROASTED MIXED NUTS & DRIED FRUIT [GF]	6
MARINATED OLIVES & PICKLES [GF]	5

[GF] *Indicates gluten friendly item*

## GREENS

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OAK BAY COBB [GF]	18
bacon, avocado, blue cheese, boiled egg and white balsamic vinaigrette	
SUMMER BERRY SALAD [GF]	17
spinach, ricotta, toasted walnut, orange and poppy seed vinaigrette	
PROSCIUTTO & MELON CAPRESE [GF]	17
grilled cantaloupe, fresh mozzarella, tomato, basil and shaved Parma ham	
CAESAR SALAD	15
Tree Island yogurt dressing, shaved parmesan, bacon, crispy capers, cherry tomato and croutons	
MARKET GREENS [GF]	14
dried cranberry, toasted almonds, cucumber, tomato and white balsamic vinaigrette	
<i>add grilled prawns, salmon or chicken breast</i>	7
<i>add sesame balsamic tofu or ½ avocado</i>	5

## FLATBREAD PIZZA

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PEPPERONCINI	16
local dry cured salami, hot peppers, fresh mozzarella and tomato	
SMOKED BACON & MUSHROOM	16
basil pesto, ricotta, fresh arugula and shaved pecorino Romano	
MARGHERITA	15
tomato, fresh mozzarella and basil	



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

[GF] Indicates gluten friendly item

## BAPS

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*with chips, yam fries, feature soup or market greens*

GRILLED SALMON CIABATTA	19
sliced avocado, sprouts, pickled red onion and roasted garlic aioli	
ANGUS BURGER	17
Monterey jack, spicy onions, pickles, mustard and house 1000 island	
<i>add smoked bacon 2</i>	
GRILLED CHICKEN CLUB	17
smoked bacon, lettuce, tomato and garlic mayo	
YAM & AVOCADO WRAP	15
sesame balsamic tofu, sprouts, cherry tomato, pickled red onion and sweet potato hummus	

## MAINS

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STEAK & CHIPS [GF]	34
8oz. Angus NY strip and peppercorn sauce	
SEAFOOD BUCATINI	27
clams, mussels, prawns, olive oil, garlic and tomato	
FISH & CHIPS	18/22
beer battered pacific ling cod and tartar sauce	
CORNMEAL CRUSTED ROCK FISH [GF]	21
sautéed 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]	16
sesame balsamic tofu, chilli mango, quinoa kale salad and cilantro sunflower pesto	

[GF] *Indicates gluten friendly item*

## BRUNCH

[served weekends until 2pm]

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CLASSIC EGGS BENNY	18
Canadian bacon, hollandaise and house potatoes	
HUEVOS RANCHEROS [GF]	16
two fried eggs, pulled pork carnitas, avocado, jack cheese and salsa roja on fresh grilled corn tortilla	

## AFTERS

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POTTED CHOCOLATE TRIFLE [GF]	10
chocolate mousse, brownie bites, Bailey's cream and caramel	
VANILLA BOURBON CRÈME BRULEE [GF]	10
fresh berries	
RASPBERRY TART	10
crushed pistachio and vanilla crème anglaise	
MASCARPONE PANNA COTTA [GF]	10
red wine, strawberry and rhubarb compote	

## TIPPLES

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PORT	
Taylor Fladgate 10 years	11
Taylor Fladgate 20 years	19
Penfold's Grandfather	25
COGNAC	
Courvoisier VS	8
Hennessy VS	10
Remy Martin VSOP	14
DESSERT WINE	
Elephant Island Framboise	10
8 <sup>th</sup> Generation Late Harvest Chardonnay	13
Venturi Schulze, Brandenburg #3	14
Specialty Coffee	7

[GF] *Indicates gluten friendly item*