



TAPAS

CRAB CAKE	12
Baby Dill Infused Crab Cakes with a Mango/Papaya Salsa & Red Wine Poached Bartlett Pears, drizzled with Smoked Chipotle Aioli	
GRILLED ASPARAGUS	10
Grilled and Prosciutto-wrapped Asparagus with Truffle Vinaigrette	
GUINNESS SALT SPRING ISLAND MUSSELS	16
Mussels Braised in Guinness and Scallion Broth with grilled French Baguette	
BAKED ELEPHANT GARLIC AND QUALICUM BEACH BRIE	14
With Smoked Chipotle Aioli, and Balsamic-Honey Nectar	
DUO OF GNOCCHI	12
Italian Potato Dumplings with Gorgonzola Chili & Tomato Pesto Sauce	
POMMES FRITES	6
Tossed with White Truffle Oil & served with a Smoked Chipotle Aioli	
PORTABELLA MUSHROOM	11
With Feta Cheese, seared Roma Tomato, Organic Spinach, Artichoke Hearts, Carrot, Beet Root & Roasted Pine Nuts with Garlic Balsamic Reduction	
 GARLIC PACIFIC SCALLOPS	14
Seared Rare & served with a Pemberton Potato Nest & Blackberry-Herb Reduction	
POACHED KING CRAB LEGS	17
Served with a Trio of Flavored Clarified Butters-Garlic, Herb, & Lemon	

MAINS

 WILD SOCKEYE SALMON	19
Pan Seared with a Baked Parmesan Cheesecake, Grilled Asparagus & Blackberry-Herb Reduction	
NEW YORK “LOUISIANA STYLE” STRIPLOIN	24
Cajun Rubbed Striploin served with Gratin Dauphinois, Grilled Asparagus & a Poplar Grove Gorgonzola Sauce	
 BC HALIBUT	23
Pan Seared Halibut wrapped in Prosciutto, served with a Smoked Pork Lentil Ragout & sautéed Spinach	
KING CRAB MAC & CHEESE	21
With Sharp Parmigiana Sauce, topped with Japanese Panko Crumbs & Grantinéed to a Golden Brown	