

parking tickets

Chowder of the

Day \$10

tomato or cream based soup your server will let you know

Daily Soup \$8

chef's creation made fresh daily

Organic Green Salad \$8

grape tomatoes, cucumber, carrots, candied pecans, sun dried blueberries & feta dressed with white balsamic & apple vinaigrette

Caesar Salad \$11

certified organic romaine hearts, house made croutons & parmigiano-reggiano crisp with a creamy caesar dressing

Add One of the Following

a cup of the daily soup, a lamb chop or a crab cake \$5

grilled chicken breast, wild salmon, chorizo or chilled prawns \$6

Grilled Chorizo &

Baby Calamari Salad \$13

butter lettuce, avocado, tomato & cucumber dressed with lemon thyme vinaigrette

Thai Chicken & Spinach Salad \$14

thai sesame chicken, buckwheat noodles, bell peppers & baby spinach

misdemeanors

Grilled Lamb Lollipops \$14

rack of lamb with mint oil, rosemary reduction balsamic reduction, melon & feta salad with lotus chips

Steamed Clams & Mussels \$12

julienned vegetables, serrano peppers, white wine, coconut milk & cream

Spicy Ahi Tartar \$13

avocado, shaved fennel, tobiko, diakon slaw with toasted sesame crisps

Garlic Sambal Prawns \$14

rich sambal & lime cream with grilled baguette

Mustard Marinated Tenderloin \$13

beef tenderloin marinated, fire grilled rare & sliced thin finished with thyme infused balsamic reduction, rosemary oil, beet oil, asiago & roasted garlic

Dungeness Crab Cakes \$16

golden and moist with diakon slaw accompanied by red & yellow pepper aioli

Flat Bread of the Day \$9

ask your server for details

BBQ Duck Spring Rolls \$10

five spice & wasabi sesame aioli & cashews

Grilled Beet and Asparagus \$10

baby beets, grilled asparagus, goat's cheese & bacon with a beet & balsamic reduction

joint indictments

Vegetarian Plate \$21

vegetable spring rolls, thai buckwheat noodles, roasted artichoke fondue, quinoa & black bean salad, gomae, edamame & breaded stuffed mushroom caps

Cheese Plate \$22

choose any four served with fresh fruit, roasted garlic, nuts & crostini

Salt Spring Goat's Cheese
Guinness Cheddar
Cambozola
Ale Cheddar
Spiced Gouda
Brie

Smoked provolone
Roquefort

Charcuterie of the Day

Seafood Plate \$32

ahi tartar, chilled prawns, stuffed green lip mussels, crab cakes, smoked salmon coronets & shucked pacific oysters with ponzu

capital crimes

Long Cut Vegetable "Spaghetti" \$19

with a tomato basil sauce if you aren't vegan add a protein

Seafood Linguine \$22

catch of the day in a caper, dill cream sauce

Trio Fish & Chips \$19

tempura battered halibut, wild salmon & prawn with pomme frites, gomae, ponzu & tartar sauce

Free Range Chicken Breast \$21

roasted corn & spinach risotto seasonal vegetables & port chicken glaze

Wild Salmon \$22

oven baked topped with chimichurri, tequila aioli serrano, tomato & roasted corn risotto seasonal vegetables

Pan Seared Halibut \$25

baby shrimp rosehip & mango beurre blanc & crab ravioli

Chicken & Chorizo Fettuccine \$22

in curry cream sauce finished with chopped tomatoes and green onion

Prime Rib Burger \$15

on a fresh ciabatta bun with relish and mayo served with pomme frites add bacon, cheese, fried onions or grilled portabello @ 1.75 each

Veggie Burger \$15

goat's cheese, tofu & mushroom patty on a fresh ciabatta bun with cucumber, tomato, avocado lettuce & aioli served with yam fries

New York Striploin \$29

grilled 10oz AAA center cut portion served with roasted garlic yukon mash seasonal vegetables served with thyme jus & cafe de paris butter

Beef Tenderloin \$32

seared 6oz AAA center cut with roasted red red nugget potatoes & seasonal vegetables served with cabernet jus & cafe de paris butter

prices do not include gratuity or applicable taxes
a 17% gratuity will be placed on tables of 7 or more

Chef Gary Parkes