

APPETIZERS

Smoked Wild Sockeye Salmon Chowder	8
celery, carrot, russet potato, onion and fresh cream	
Vine Ripe Tomato & Basil Soup	8
Legendary Chili Squid	11
ginger, garlic, lemongrass and cilantro	
Dockside Crab Cakes	15
peeled baby shrimp, lime chipotle aioli, micro greens	
Fraser Valley Free Run Chicken Satay	13
spicy peanut coconut sauce	
Buffalo Drums & Wings	12
buffalo style chicken drumettes and wing tips with English blue cheese dip	
Vegetarian Spring Rolls	9
chili plum sauce	
Dueling Land & Sea Carpaccio	14
horseradish mascarpone whip, baby arugula, Yuzu black bean aioli, flying fish roe	
Pan Seared Black Tiger Prawns	14
lime, caramelized garlic, cilantro	
Saltspring Mussels	18
Your choice of: Meyer lemon, chardonnay, capers, beurre monté served with pomme frites or curry masala & mango salsa served with garlic naan	
Yam Frites	6
served with sriracha aioli	

SALADS

Gourmet Greens	7 sm 9 lg
cucumber, cherry tomato, lotus chips, Shiraz vinaigrette	
Honey Dijon Spinach Salad	8 sm 11 lg
button mushrooms, grated free range egg, bacon, honey Dijon dressing	
Classic Caesar Salad	8 sm 11 lg
garlic and lemon dressing, parmesan, rustic croutons	
Hot House Caprese Salad	13

yellow & red BC Hot House tomatoes, Bocconcini, fresh avocado, red wine extra virgin olive oil & aged balsamic reductio

Dockside Cobb 16

roasted chicken, wild boar bacon, hard boiled egg, tomato concassé, fresh avocado, Roquefort cheese Island Chop Salad 16

shredded chicken, crispy rock shrimp, savoy cabbage, ground peanuts, red onions, piquante vinaigrette

Azteca Ensalada 17

blackened chicken breast, corn, tortilla strips, black beans, avocado, medjool dates, cilantro, mixed greens with an ancho chili lime dressing

Add grilled chicken, sautéed prawns or smoked salmon to any salad 5

PASTA & NOODLES

Italian Sausage Linguini 17

roasted red peppers, tomato concassé, extra virgin olive oil, Italian parsley, warm Okanagan goat cheese

Smoked Salmon Penne 18

smoked wild sockeye salmon, dill, capers and a vodka tomato cream sauce

Hunan Kung Pow Chicken 17

wok fried chicken, stir-fry vegetables, dried red chili peppers, garlic, roasted cashews, rice wine soy sauce on stir-fried noodles

* Vegetarian option available 15

Artisan Bread Basket fresh baked daily 5

PIZZAS

Margherita Fromage 15

tomato, basil, mozzarella

Quattro Stagione 16

prosciutto, artichokes, tomato, mushrooms, parmesan

Pera di poched 16

poached pears, gorgonzola, crushed pecans, chili's

Salmon Affumicato 15

smoked wild sockeye salmon, crème fraiché, capers, dill, onion

Pesto Pollo 17

free run chicken, basil & pine nut pesto,
sun-dried tomato, roasted red pepper, parmesan

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

*All prices subject to 12% HST

ENTRÉES

Qualicum Bay Scallop Clubhouse 16

grilled scallops, smoked bacon, lettuce, tomato, hand cut frites

Traditional Docksides Clubhouse 16

grilled chicken breast, smoked bacon, lettuce, tomato, hand cut frites

Mughal Butter Chicken 18

vegetable samosa, pepper papadum, raita, mango salsa, basmati rice

Peppered Cornbeef Sandwich 16

Swiss cheese, Pelican Bay beer browned onions, Dijon aioli, marbled, served
with our daily soup

Grilled Steak Sandwich 20

6 oz. New York cut on baguette with shiraz demi-glace, caesar salad, giant
beer battered onion rings

Wild Sockeye Salmon Burger 16

grilled, kaiser bun and sweet and sour tartar sauce, hand cut frites

Prime Rib Sliders 15

AAA Prime Rib, grilled sourdough, roasted garlic and horseradish whipped butter, au jus, served with "Tijuana" Caesar salad

Dockside Burger (Beef or Bison) 16

flame grilled house made beef patty, kaiser bun, hickory smoked bacon, aged white cheddar, hand cut frites

Vegetarian Whole Grain Burger 15

handmade basmati and charred Portobello mushroom patty, vegetable mire poix mix topped with fresh avocado black bean & lime aioli served with mixed greens

Pilsner Battered Queen Charlottes Halibut 17

sweet and sour tartar sauce, toasted sunflower and broccoli slaw, hand cut frites

Pulled Chicken Quesadilla 17

three cheese blend, jalapeno, cilantro, house guacamole, sour cream, toasted cumin & chili's

Daily Fish Duo market

Chef selected daily grilled fish, saffron butternut squash croquette, basil oil & balsamic reduction