



■ APPETIZERS ■

DUNGENESS CRAB CAKES
LEMON RELISH ■ FENNEL SALAD
\$14

LASQUETI ISLAND STEAMED HONEY MUSSELS
WHITE WINE BROTH ■ ARTISAN DIPPING BREAD
\$12

NUT CRUSTED SALT SPRING ISLAND GOAT CHEESE
LAMBS LETTUCE ■ GRAPE TOMATOES ■
HAZELNUT DRESSING
\$12

CHARCUTERIE PLATE
PARMA HAM ■ SALAMI ■ COPPA ■ TIGER BLUE CHEESE ■
SALT SPRING ISLAND GOAT CHEESE ■ CORNICHONS ■
\$14

PRAWN COCKTAIL
CLASSIC COCKTAIL SAUCE
\$12

HAND CRAFTED RAVIOLI
WILD MUSHROOM ■ BASIL ■ ASIAGO
\$12/\$24 (APPY/MAIN)

■ SOUP & SALADS ■

SPINACH SALAD
TIGER BLUE CHEESE ■ EGG ■ CRISP BACON
\$8

BABY BEET SALAD
SALT SPRING GOAT CHEESE ■ LAMBS LETTUCE ■ ORANGE
\$9

CAESAR SALAD
SHAVED REGGIANO ■ HOUSE DRESSING ■
SHARD BREAD
\$10
WITH AVOCADO \$16
WITH GRILLED CHICKEN \$18
WITH GRILLED PRAWNS \$22
WITH GRILLED SIRLOIN STEAK \$23

CHEF'S SELECT LETTUCES
SALT SPRING ISLAND GOAT CHEESE ■ CRISP PEAR ■
SUNDRIED BERRIES ■ SHERRY-SHALLOT VINAIGRETTE
\$10
WITH AVOCADO \$16
WITH GRILLED CHICKEN \$18
WITH GRILLED PRAWNS \$22
WITH GRILLED SIRLOIN STEAK \$23

WHITE BEAN, VEGETABLE & PANCETTA SOUP
GRILLED ARTISAN BREAD
\$8

WEST COAST CHOWDER
CLAMS ■ SALMON ■ HALIBUT ■ SHRIMP
\$8

■ ENTRÉES ■

FRESH LINGUINE PASTA
QUALICUM BAY SCALLOPS ■ WILD MUSHROOMS ■
LEMON ■ THYME ■ PARMESAN
\$25

ROASTED FREE RANGE CHICKEN BREAST
VEGETABLE & WILD MUSHROOM POTATO HASH ■
LEMON THYME SAUCE
\$25

FRESH QUEEN CHARLOTTE HALIBUT
QUALICUM BAY SCALLOPS ■ SAFFRON RISOTTO
\$26

PEPPERED LAMB STEAK
PUY LENTIL STEW ■ SMOKED BACON ■ SAVOY CABBAGE
\$26

COPPER RIVER SOCKEYE SALMON
SAUTÉED PRAWNS ■ POTATO HASH
\$26

RACK OF LAMB (2 DOUBLE CUT) WITH BRAISED SHANK
ROSEMARY & VEGETABLE WHITE BEAN CASSOULET
\$30

SEARED QUALICUM BAY SCALLOPS
DOUBLE SMOKED BACON ■ CHANTERELLE MUSHROOMS ■
YUKON POTATO HASH
\$28

p2b TRIO
GRILLED BEEF TENDERLOIN ■ BRAISED SHORT RIB ■
POACHED LOBSTER ■ HOLLANDAISE SAUCE
\$38

AHI TUNA NIÇOISE SALAD
FRENCH BEANS ■ POTATO ■ EGG ■ ONION ■ CAPER ■ ANCHOVY
\$20

CLASSIC BURGER
BEEF PATTY ■ BACON ■ AGED CHEDDAR ■ CIABATTA BUN ■
\$12

■ STEAKS ■

PORTERHOUSE STEAK \$32
CERTIFIED BLACK ANGUS NEW YORK \$20

RIB EYE STEAK \$25
ALBERTA BEEF TENDERLOIN \$4 PER OZ

■ PLACE BESIDE U ■

ASPARAGUS CREAMY SPINACH SAUTÉED WILD MUSHROOMS ONION RINGS JUMBO STYLE POACHED FRENCH BEANS
PARMESAN FRIES YUKON MASHED POTATOES GRATIN POTATOES MAC & CHEESE RISOTTO - DAILY

ALL \$5 EACH

PRICES DO NOT INCLUDE APPLICABLE TAXES & GRATUITY

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