



■ TO START ■

FRESH DUNGENESS CRAB
GREEN PAPAYA & MANGO SALAD ■ SPICY THAI BASIL
MINT DRESSING ■ PEANUT
\$14

LASQUETI ISLAND HONEY MUSSELS
CHORIZO SAUSAGE ■ HONEY ALE ■ TOMATO ■
ARTISAN BAGUETTE
\$12

GRILLED ALBACORE TUNA
FRENCH BEANS ■ POTATO ■ BLISTERED TOMATOES ■
OLIVES ■ CAPERS
\$18

ROASTED BEET & GOAT CHEESE SALAD
FRESH MINT ■ SWEET ONION ■
LAMB'S LETTUCE
\$10

ROCKET & GRANA PADANO SALAD
BOSC PEAR ■ PINE NUT ■
BALSAMIC DRESSING
\$10

COBB SALAD
LETTUCE ■ TIGER BLUE CHEESE ■ CHICKEN ■ AVOCADO ■
EGG ■ BACON ■ TOMATO ■ CREAMY DRESSING
\$12

CAESAR SALAD
SHAVED REGGIANO ■ HOUSE DRESSING ■
BREAD CHARDS
\$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 ■
TOASTED HAZELNUTS ■ SUNDRIED CRANBERRIES
\$10
WITH AVOCADO \$16
WITH GRILLED CHICKEN \$18
WITH GRILLED PRAWNS \$22
WITH GRILLED SIRLOIN STEAK \$23

WEST COAST CHOWDER
CLAMS ■ SALMON ■ HALIBUT ■ SHRIMP
\$9

DAILY SOUP
ARTISAN DIPPING BREAD
\$8

DAILY CATCH
LOCAL MARKET SUSTAINABLE SEAFOOD
ASK YOUR SERVER ABOUT OUR DAILY FEATURE

IN 30, UNDER \$20
TWO COURSES WITH TIME TO SPARE
SEE OUR WEEKLY MENU (11:30AM-2PM)

■ ENTRÉES ■ SANDWICHES ■

OVEN ROASTED SOCKEYE SALMON FILLET
TOMATOES ■ OLIVES ■ CAPERS ■ BASIL ■ OLIVE OIL
\$20

GRILLED CHICKEN BREAST SANDWICH
BACON ■ BASIL MAYO ■ PROVOLONE ■ TOMATO
\$14

CRISPY COD & CHIPS
COASTAL LING COD ■ FRIES ■ TARTAR SAUCE
\$15

CLUBHOUSE
FRESH SLICED TURKEY ■ MAPLE BACON ■ LETTUCE ■
TOMATO ■ TOASTED WHITE BREAD ■ POTATO CHIPS
\$15

ROASTED YAM & QUINOA RAVIOLI
WARM GRILLED MUSHROOM SALAD ■ SALT SPRING
ISLAND GOAT CHEESE ■ PUMPKIN SEED SAUCE
\$20

CLASSIC BURGER
BEEF PATTY ■ BACON ■ AGED CHEDDAR ■ TOASTED BUN
\$14

MAFALDA PASTA
CHORIZO ■ SPICED TOMATO SAUCE ■
GOAT CHEESE ■ BASIL
\$18

THAI CHICKEN BURGER
MANGO & PAPAYA SLAW ■ CUCUMBER YOGURT ■
RELISH ■ TOASTED BUN
\$13

PEMBERTON MEADOWS FLAT IRON STEAK
SAUTÉED KING MUSHROOMS ■ PARMESAN FRIES ■
HERB BUTTER
\$19

SEAFOOD SANDWICH
MULTIGRAIN BREAD ■ HALIBUT ■ SALMON ■ SHRIMP ■
LETTUCE ■ TOMATO
\$15

SLOPING HILL FARM PORK CHOP
FENNEL SAUSAGE ■ BRAISED SAVOY CABBAGE ■
YUKON MASH
\$19

WILD MUSHROOM PANINI
PECORINO CHEESE ■ CARAMELIZED ONIONS ■
SASKATOON BERRY COMPOTE
\$14

■ PLACE BESIDE U ■

CREAMY SPINACH SAUTÉED WILD MUSHROOMS
ONION RINGS JUMBO STYLE
POACHED FRENCH BEANS
POUTINE
PARMESAN FRIES
YUKON MASHED POTATOES
RISOTTO - DAILY
ALL \$5 EACH

Ocean Wise logo and text: All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

PRICES DO NOT INCLUDE APPLICABLE TAX

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