

# Appetizers

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 Smoked Wild Sockeye Salmon Chowder  
*celery, carrot, potato, onion and cream*  
8


Daily Soup  
8

Legendary Chili Squid  
*ginger, garlic, lemongrass and cilantro*  
11

 Dockside Crab Cakes  
*peeled baby shrimp, lime chipotle aioli, micro greens*  
15

Fraser Valley Free Range Chicken Satay  
*spicy peanut & coconut sauce*  
13


Big Eye Open Range Lamb Chops  
*tomato confit, English cucumber, roasted garlic, yogurt & Macedonian feta*  
7 each

 Oyster Soufflé  
*smoked salmon, braised spinach, fresh ricotta mornay*  
15

Vegetarian Spring Rolls  
*chili plum sauce*  
9

 Qualicum Bay Sea Scallops  
*wrapped in Prosciutto, with grilled radicchio & fresh melon*  
14

 Pan Seared Black Tiger Prawns  
*lime, caramelized garlic, cilantro*  
14

 Dueling Land & Sea Carpaccio  
*horseradish mascarpone whip, baby arugula, Yuzu black bean aioli, flying fish roe*  
14

Saltspring Moules & Frites  
*Meyer lemon, chardonnay, capers, Italian parsley, beurre monté*  
18

# Salads

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Gourmet Greens  
*cucumber, cherry tomato, lotus chips, Shiraz vinaigrette*  
Small 7 / Large 9

Caesar Salad  
*garlic and lemon dressing, parmesan, rustic croutons*  
Small 8 / Large 11

Hot House "Caprese" Salad  
*yellow & red BC Hot House tomatoes, Bocconcini,  
red wine extra virgin olive oil & aged balsamic reduction*  
13

# Breads

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Artisan Bread Basket  
*fresh baked daily*  
5

\*\* All prices subject to 5% GST \*\*  
Please advise your server of any allergies