

## Water

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### Grilled Wild Sockeye Salmon

four citrus vinaigrette

26

### Roasted Wild Pacific Halibut

herb crust, dill beurre blanc

28

### Grilled Arctic Char

honey dijon dressing

28

### Savary Island Mahogany Clam Hot Pot

smoked bacon, cream, onion, celery, carrot, white wine

24

### Pan Seared Giant Wild Sea Tiger Prawns

caramelized garlic, lime, cilantro

30

### Oven Roasted Alaskan Black Cod

katchumber salad, raita

28

## Land

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### Fraser Valley Free Range Chicken Breast

white wine and thyme jus, stuffed with scardillo ricotta, parmesan, spinach

28

### AAA Alberta New York Striploin

classic green peppercorn sauce or dolce latte gorgonzola sauce

6 oz. 26 / 8oz. 30

### AAA Alberta Beef Tenderloin

classic green peppercorn sauce or dolce latte gorgonzola sauce

6oz. 30 / 8oz. 34

### Oven Roasted Salmon Arm Berkshire Pork Tenderloin

morel and chanterelle mushrooms, pearl onions, smoked bacon lardons

28

### Grilled Gulf Islands Lamb Sirloin

shallot, mint confit

30

### Cascadia Organic Vegetable Mosaic

toasted spanish saffron skordalia

24

## Pasta

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### Seafood Cannelloni

salmon, halibut, arctic char, prawns, black cod, calamari,  
neapolitan tomato sauce and parmesan

18

### Lobster Ravioli

tarragon, parmesan and lemon cream sauce

20

### Linguini Pollo

free range chicken breast, sun-dried tomatoes, extra-virgin olive oil, garlic,  
parmesan, flat leaf parsley

16

\*\* All prices subject to 5% GST \*\*

Please advise your server of any allergies you may have