



OPENERS

<b>Soup of the Day</b>	7
Created fresh daily	
<b>Sumas Valley Corn Chowder</b>	8
Finished with fresh cream	
<b>West Coast Organic Green Salad</b>	10
Caprese style mesculin greens, wedges of fresh mozzarella & oven dried tomatoes tossed in aged fig balsamic dressing	
<i>Add grilled chicken or prawns</i>	5
<b>Caesar Salad</b>	Lrg.9 Sml. 5
Romaine lettuce, double smoked bacon, roasted garlic and croutons	
<i>Add grilled chicken or prawns</i>	5
<b>Gelderman Farms Pork Belly Confit</b>	12
With roast parsnip puree, lentil bolognaise & okanagan apple pear chutney	
 <b>Seared Maple Infused Qualicum Bay Scallops</b>	13
With a leek, sunchoke & roasted garlic risotto finished with lemon beurre blanc & cilantro chutney	
 <b>Sockeye Salmon Tartar</b>	11
Radish fennel slaw, lemon oil, green onion crème fraiche & served with a toasted crostini	
<b>Okanagan Wine Poached Pear</b>	10
Salt spring pepper crusted goat cheese, chestnut gastrique, baby mesculin greens & red wine glaze	

ENTRÉES

<b>"Fresh" Cobb Salad</b>	17
Grilled chicken breast, double smoked bacon, avocado, soft boiled free range egg, roma tomato & blue cheese dressing on bibb lettuce	
<b>Fraser Valley Marinated Chicken Club</b>	15
Grilled chicken on ciabatta with brie, grilled peppers, double smoked bacon & caramelized onion	
<i>Choice of side: ceasar salad, green salad, daily soup or fries</i>	
<b>"Fresh" Burger</b>	12
An all beef patty with all the fixings	
<i>Choice of side: ceasar salad, green salad, daily soup or fries</i>	
<i>Add cheddar, mushrooms, caramelized onions or bacon</i>	2 each
<b>Braised Salt Spring Island Lamb</b>	13
On a rustic olive demi loaf with sweet onion jam & a beet salad with shallot vinaigrette	
<b>Jumbo Mushroom Ravioli</b>	18
Sautéed shitake, oyster & portabello mushrooms with fried caspiums, basil & truffle oil	
 <b>B.C. Spot Prawn Frittata</b>	14
Lemon & thyme infused crème fraiche & served with yam fries & chipotle mayo	
 <b>Pan Seared West Coast Crab Cake</b>	18
Served with caper aioli & pickled vegetable & fennel slaw	
 <b>Grilled Wild BC Salmon</b>	21
Served with a lemon beurre blanc, mango & crab salsa, cilantro chutney, julienne vegetable sauté & buttermilk mashed potatoes	
<b>"AAA" Alberta Striploin</b>	22
Roasted AAA striploin served with garlic roasted portabello mushrooms, tomato jam & thyme pomme anna	

**Ocean Wise™**  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.