



## Green Plates

*Add Cod \$7, Add Chicken \$8*

### West Coast Greens sm9/lg13

Bitter and Sweet Greens, Pickled Root Vegetables, Mixed Radishes, Apple Balsamic Dressing, Grana Padano, Fraser Valley Hazelnuts

### Kale Caesar Salad sm 11/lg15

Raw and Crispy Green and Purple Kale, Double Smoked Bacon, Grana Padano, Creamy Garlic and Chive Dressing, Focaccia Croutons

### Roasted Beet & Barley Salad 16

BC Pear, Roasted Beets, Barley, Winter Squash, Pumpkin Seeds, Canadian Cow Feta, Lemon Olive Oil

## Starters

### Mushrooms on Toast 17

Wild Mushrooms, Shallot, Truffle Crème Reduction, Grana Padano, Chive on Brioche

### Fisherman's Soup "Cioppino" sm15/lg18

Local Rock Fish, Prawns, Clams, Mussels, Cod, Served with House Made Bread

### Little Neck Clams 18

West Coast Clams, Tomato Agrodolce Sauce, Scallions, Crispy Leeks

### Roasted Root Vegetable Poutine 16

Winter Root Vegetables, Cheese Foduta, Truffle, Apple Cider Reduction

### Albacore Tuna 20

Black Radish, Gomi Dressing, Micro Salad, Lemon, Vine Tomato

### Lamb Rack 19

Canadian Lamb, Chimichurri, Poached Tri Colour Tomato, Black Bean Carrot Puree

### Dungeness Crab Arancini 17

Italian Rice, Local Crab, Grana Padano, Black Garlic Aioli, Cheese Fonduta, Crispy Basil

## Birds of a Feather

### Vancouver Island Chicken 33

Chicken Supreme, Risotto Cake, Winter Vegetables, Smoked Bacon and Goat Cheese Stuffing, Jus

### Duck Breast 38

Crispy Skin Duck Breast, Red Potatoes, Brown Butter, Celeriac Puree, Gold Beets, Huckleberry Gastrique

## Ocean

### Ling Cod 35

Ling Cod from Local Waters, Red Beet, Rosemary Potatoes, Tri Colour Carrots, Side Stripe Prawns, Walnut Crust

### Prawn Paccheri 32

Zucchini Caponata, Green Olives, Passata Sauce, Grana Padano, Side Stripe Prawns

### Scallops & Beef 46

Striploin, Sea Scallops, Winter Squash, Zucchini, Crème Fraîche, Jus, Crispy Onions

### Pacific Octopus 36

Grilled Local Octopus, Red Potatoes, Pickled Onion, Winter Vegetables, Lemon Olive Oil, Greens

## Land

### Beef Tenderloin 43

Beef Tenderloin, Winter Vegetables, Buttermilk Truffle Mash, Demi, Pioppini Mushrooms

### Lamb Shank 35

Canadian Lamb, Red Potatoes, Poached Tomato, Gold Beets, Honey Coriander Carrots, Agrodolce Sauce

### Polenta 28

Polenta, Confit Tomato, Warm Olives, Grana Padano, Wilted Arugula, Fraser Valley Hazelnuts, Gold Beets, Radish Salad

### Double Cut Pork Chop "Sous Vide" 34

Double Cut Chop, Asian BBQ, Beets, Mashed Crispy Potato, Jus, Bacon Jam

Please inform your server of any dietary restrictions.  
Some items can be prepared gluten free or possibly vegan.  
Groups of 8 or more may be subject to an 18% gratuity charge.