



Firsts

Chef's Clam Chowder \$13

fennel oil | croutons

Mixed Organic Greens \$19

shaved beet | carrot | Qualicum feta cheese | greens | pomegranate & sunflower seeds | honey dill dressing

West Coast Greens \$20

greens | warm buttered prawns | avocado sprouts | gem tomato | tamari pumpkin seeds

For the Table

Line Caught Fried Humbolt Calamari \$15

pico de gallo | smoked salmon tzatziki

Minnoz Blue Crab Cake \$25

quinoa roasted corn, tomato & salad ancho dressing

Local & Seasonal Charcuterie \$27

hummus | cheeses | pickled veg | cured meats | whiskey cured salmon | olives

Enhance your meal

garlic butter prawns (5)	\$7
crab cake	\$12
parmesan frites & parsley	\$6
truffle frites & sea salt	\$6
frites	\$5

Steamed Mussels \$24

Merridale cider | bacon broth | leeks garlic butter | grilled focaccia bread

Island Bouillabaisse \$32

salmon | prawns | mussels | chorizo | potatoes tomato fennel broth | focaccia bread

One Good Burger \$20

our burgers are 6 oz beef chuck on toasted brioche bun | mozzarella | smoked bacon | mushrooms | green leaf | tomato relish

fries or side greens

Baked Cheese Fondue \$20

grilled bread | grapes | apple | seasonal veg

Grilled Mushroom Flatbread \$17

garlic mushrooms | leeks | mozzarella

Spiced Meat Flatbread \$17

chorizo | pepperoni | charred gem tomatoes | mozzarella | tomato & basil sauce

Chicken Flatbread \$17

chicken | onion | pancetta | basil | oregano mozzarella

Feature Wines

Cedar Creek \$90 – Okanagan Valley
Viognier

Mission Hill \$100 - Okanagan Valley
Cabernet Franc

Chateau Wolf \$59 - Nanaimo
Syrah, or Blend

The Entrees

BRAISED SHORT RIB \$47

served with seasonal vegetables | glazed fingerling potatoes | truffle braising reduction

8 OZ BASEBALL CUT TOP SIRLOIN green peppercorn sauce \$44

served with seasonal vegetables | glazed fingerling potatoes

wild mushrooms add \$5

add prawns (5) \$7

DUCK CONFIT \$32

seasonal vegetables | glazed fingerling potatoes | sour cherry jus

ROASTED CHICKEN \$27

seasonal vegetables | chorizo & corn hash | roasted tomato sauce

PORK BELLY \$24

carrot ginger puree | bok choy | rice noodles | roasted peanuts

OCEANWISE PAN SEARED WILD SOCKEYE SALMON \$37

green lentils | wild rice | crème fraiche | tarragon | seasonal vegetables

THAI NOODLE BOWL \$24

thai curry | rice noodles | bok choy | bean sprouts | chili | peanut

SMOKED MUSHROOM & LENTIL RAGU \$24

wild mushrooms | parmesan | tagliatelle noodles | grilled artisan bread

Desserts

Bastion Award winning Nanaimo Bar Cheesecake - \$12

Sticky Toffee Pudding - \$12

Lemon Tart with Strawberry ice cream & a honeycomb - \$12