

STEAKS

ALL STEAKS ARE SERVED WITH ROSEMARY ROAST POTATOES AND FRESH VEGETABLES

SIRLOIN charbroiled 60z certified angus beef \$23

NEW YORK charbroiled 80z beef striploin \$25

STEAK DIANNE \$28

Charbroiled 80z new york steak, with a shallot, mushroom, Sambuca and Dijon cream sauce.

MAINS

BOUILLABAISSSE

A classic French dish featuring seafood and shell fish in a savory, saffron broth. \$30

WILD SALMON DINNER

Charbroiled 60z sockeye salmon fillet, topped with a rich soy garlic butter.

Served with rice pilaf and fresh seasonal vegetables \$24

GARLIC PRAWNS

One dozen prawns sautéed in garlic butter, served with rice pilaf and

fresh vegetables. \$19 PEPPERCORN CRUSTED HALIBUT

60z pan seared fillet, finished with a spicy coconut cream sauce.

Served with rice pilaf and fresh steamed vegetables. \$32

SCALLOP AND BACON FETTUCINE

Baby scallops, bacon, green onions and fresh tomatoes tossed in a creamy alfredo sauce.

Garnished with fresh shredded parmesan cheese. \$22

ASIAN CHICKEN BBQ

80z boneless, skinless chicken thighs marinated in a flavourful lemon grass, sesame bbq sauce, finished on the charbroiler. Served with rice pilaf and fresh vegetables. \$19

CLASSIC PORK ADOBO

Aromatic, flavourful and tender pork butt, served with rice pilaf and fresh vegetables. \$18

SOUP

DAILY SOUP CREATION	cup \$7	bowl \$9
WESTCOAST SEAFOOD CHOWDER	cup \$9	bowl \$12

Wild salmon, halibut, crab, scallops, shrimp and a prawn.

BURGERS AND FAVORITES

Burgers are served on a gourmet bun with lettuce, tomato, red onion and a pickle. Included is your choice of daily soup, hand cut fries or house greens.

Substitute Caesar salad, yam fries or onion rings for \$2 more.

BEEF-CHUCK BURGER

Charbroiled with bacon and aged cheddar \$18

CHICKEN CORDON BLEU BURGER

Fresh BC chicken breast charbroiled with honey ham and swiss cheese \$20

ALL DAY BREAKFAST

Shrimp, fresh spinach and brie omelet, rosemary roasted potatoes and toast \$16
FISH AND CHIPS

Hand cut fries, coleslaw and in house made tartar sauce.

COD AND CHIPS

1 piece \$14 2pieces \$17

HALIBUT AND CHIPS 1 piece \$19

2 pieces \$24

APPETIZERS

DRUNKEN MUSSELS

Fresh mussels, smoked tomato fennel broth with roasted garlic and ale. $\frac{1}{2}$ pound \$9 one pound \$18

MUSSELS IN CREAM

Fresh mussels, diced tomato, green onions, fresh parmesan and cream
 $\frac{1}{2}$ pound \$9 one pound \$ 18

GARLIC CHILI PRAWNS

A little spicy with fresh garlic and smoked paprika \$12

LETTUCE WRAP

Fresh BC chicken sautéed with aromatic veggies, hoisin and crisp lettuce \$15

SALADS

SIDES

CLASSIC SPINACH

Crisp bacon, grated egg, sliced mushrooms with a maple balsamic vinaigrette \$8

SEASIDE CAESER

Crisp romaine, bacon, fresh parmesan, croutons and roasted garlic dressing \$8

DINNER SIZE

SHRIMP AVOCADO SALAD

Dinner size salad, mixed greens, $\frac{1}{2}$ avocado and $\frac{1}{4}$ pound of cold water shrimp, feta cheese and a mixed berry vinaigrette \$18

SEAFOOD SALAD

Mixed greens accompanied by shrimp, crab and smoked salmon.
Served with a side of white balsamic vinaigrette \$17

