

APPETIZERS



SEARED PACIFIC COAST SCALLOPS 13.
sweet pea, beet purée, honey lemon ricotta foam



MARINATED GRILLED TUNA TATAKI 16.
crispy watermelon, pea shoots, orange
reduction, spicy sesame dressing

DUNGENESS CRAB & TOMATO NAPOLEON 15.
seasonal heirloom tomatoes, Dungeness crabmeat,
crushed avocado, fresh greens, tomato consommé

SOUP



WEST COAST INSPIRED BOUILLABaisse 13.
daily market fresh fish, bay scallops,
clams, shaved fennel

DAILY SOUP FEATURE 11.
...seasonally, regionally & market inspired

SALADS



SUMMER MARKET SALAD 13.
radish, strawberries, blackberries, pea
shoots, lime poppy seed dressing
**add grilled:*
chicken 8. tiger prawns 7. salmon 12. halibut 13.



GRILLED PEACH & PROSCIUTTO SALAD 14.
shaved pecorino cheese, butter lettuce,
mint and lemon yogurt dressing



CAESAR SALAD 13.
crispy pancetta
★ add grilled
chicken 8. jumbo prawns 7.

★ side Caesar 7.



WEST COAST COBB SALAD 23.
Dungeness crabmeat, avocado, hardboiled free range egg,
maple candied bacon, grape tomatoes,
blue cheese, hearts of romaine, light Caesar dressing

RODNEY STRONG CHARLOTTE'S HOME SAUVIGNON BLANC, CA 11.50 OR SMOKING LOON VIOGNIER, CA 11.



= Gluten free.

Food may contain traces of nuts or other allergens.

Please inform your server if you have allergies or other dietary concerns.

Tax additional.

ENTRÉES & WINE SUGGESTIONS (5 OZ GLASS)

CITRUS BAKED SABLEFISH 27.

Israeli couscous, charred tomato chutney,
sea asparagus, baby vegetables, chive dressing

SANTA MARGHERITA PINOT GRIGIO, ITALY 12. OR MISSION HILL "RESERVE" CHARDONNAY, BC 11.75



NIÇOISE OLIVE CRUSTED HALIBUT 27.

golden quinoa, lima beans, Shimiji mushrooms, capers,
olive puree, red pepper yuzu sauce

SOAVE BOLLA, ITALY 9. OR SANTA MARGHERITA PINOT GRIGIO, ITALY 12.



SLOW COOKED SKUNA BAY SALMON 27.

spicy coconut mussels on cilantro scented carrot potato crush

CEDERCREEK RIESLING, BC 11. OYSTER BAY SAUVIGNON BLANC, NZ 12.

LINGUINI VONGOLE 27.

clams, garlic prawns, salted grape tomatoes, tarragon lemon truffle butter

SOAVE BOLLA, ITALY 9. OR MISSION HILL 'RESERVE' CHARDONNAY, BC 11.75

HOUSE-MADE SPRING PEA RAVIOLI 27.

seasonal forest mushrooms, baby carrots, spring peas

SMOKING LOON VIOGNIER, CA 11.

CHEF'S BUTTER CHICKEN 26.

velvety tomato sauce, basmati rice, lentils, chapatti, papadam
★Curry is served medium, if you wish it hot please notify your server

CEDERCREEK RIESLING, BC 11. OR WILD GOOSE GEWÜRZTRAMINER, BC 11.

VEGETABLE CHICKPEA JALFRAZI 26.

cottage cheese, tomato curry sauce, basmati rice, lentils, chapatti, papadam
★Curry is served medium, if you wish it hot please notify your server

CEDERCREEK RIESLING, BC 11. OR WILD GOOSE GEWÜRZTRAMINER, BC 11.

SEARED LAMB TENDERLOIN 28.

house-made rosemary gnocchi, baby fennel, oven dried tomato,
English peas, mint infused brown butter Hollandaise sauce

RAVENSWOOD VINTNERS BLEND ZINFANDEL, CA 11. OR ROSEMOUNT ESTATE DIAMOND LABEL SHIRAZ, AUS 11.75

CERTIFIED ANGUS ALBERTA BEEF BURGER – HOME-MADE 21.

kaiser bun, lettuce, tomato, onion, kosher dill, horseradish mayonnaise, Roquefort,
Cheddar or Swiss cheese. French fries, yam fries or mixed greens,
Okanagan late harvest ice wine dressing
★add mushrooms, avocado or bacon, each 2.25

TREASURES OF THE SEA 26.

tempura fried fish & chips including giant tiger prawns, Pacific salmon,
Northern Ling-cod, yuzu tartar sauce, French fries (no substitutions)

SUMAC RIDGE UNOAKED CHARDONNAY, BC 9. OR SANTA MARGHERITA PINOT GRIGIO, ITALY 12.



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