

(Lunch served from 11 am to 5 pm)

Salads

Upside-down Caesar Salad \$14

Fresh Amoroso Tomatoes, Manila Clams, Celery Salt Croutons, Freshly-Grated Parmesan, Tabasco, Worcestershire, Twist of Lemon

Tomato and Buffalo Mozzarella Salad \$9

Extra Virgin Olive Oil, Sea Salt, Micro Greens, Fresh Lemon, Basil

Baby Spinach Salad \$8

Micro Greens, Beet Vinaigrette, Roasted Quinoa, Taro Root, Hemp Seeds

Salads are available with: Wild Sockeye Salmon \$9 Garlic Chicken Paillard \$6
Marinated Silverking Tofu \$5 Seared Pork Belly \$6

Burgers

Our burgers are served on a Whole-Wheat Kaiser and garnished with Leaf Lettuce, Sliced Tomato, Pickled Onion, Dill Pickles, freshly-made Mayonnaise, and Sweet Tomato Relish. Burgers are served with Freshly Cut Fries seasoned with Sea Salt or, for \$3 more you may choose from any of our Fresh Salads, or our Daily Soup.

Bacon Cheese Burger \$16

Slocan Valley Ground Beef, Smoked Bacon, Aged White Cheddar

Mushroom Chicken Burger \$14

Québec Mushroom Oka Cheese, Garlic Button Mushrooms

Kingfisher Salmon Burger \$16

Goat Cheese, Fried Marinated Onions

Silverking Tofu Burger \$13

Buffalo Mozzarella, Fresh Basil, Sea Salt

Entrées

Soup and Sandwich \$14

Changes Daily

Battered Rock Fish \$17

Truffle Fries, Smoked Paprika, Roast Garlic & Basil Aioli

Bouillabaisse \$22

Baby Octopus, Sturgeon, Rock Fish, Manila Clams, Salt Spring Island Mussels, Sockeye Salmon, Fresh Tomato, Fish Broth, Swiss Chard, Enoki Mushrooms

Spiced Bison and Pork Sausage \$12

Freshly-made Bun, Sweet Tomato Relish, Fried Onions, Sauerkraut, Hot Mustard, 'Triple Island Farms' Peppercorn Gouda

Steak Sandwich \$16

Certified Angus Beef Strip Loin, Wild BC Mushroom Cream Sauce, Fried Marinated Onions, Horseradish, Garlic Toast, Freshly Cut Fries

Bannock-Style Flatbread \$16

Changes Daily

Fresh Fettuccine \$13

Tomato Sauce, Fresh Basil, Freshly-Grated Parmesan

Dessert Menu

Québec Maple Tartlet \$8

Walnut Gelato, Blueberry Purée

Chilled Berry Soup \$7

Basil Gelato, Fresh Cranberry Brioche

Lemon Saffron Crème Brûlée \$8

Lemon Chips, Fresh Peppermint

Chocolate Sabayon \$10

Chocolate Ganache, Hazelnut Meringue, Raspberry Coulis

Raspberry Parfait \$9

Praline, Cashew Cream, Chocolate Mint

Freshly-Made Cheese Cake \$7

Flavour Changes Daily