



starters

dinner

crispy prawn martini	panko crusted prawns with coconut peanut sauce	9
chili prawns	jumbo prawns, chili butter, goat cheese & baked w/ fire grilled baguette	9
calamari	lightly battered calamari, bermuda onion, house made tzatziki	9
ginger beef	tender strips of ginger and sweet chili marinated beef, served on jasmine rice	9
mussel mania	1 lb of Cortes Island steamed mussels in thai curry infused coconut milk, served w/ fire grilled baguette	12
west coast mushroom	portobellini's stuffed with crab, shrimp, cream cheese, topped with mozzarella and baked	10
crab & shrimp cakes	house made cakes, topped with garlic butter prawns, citrus aioli	10
Jumbo scallops	giant scallops with grand marnier butter sauce, mandarin orange & seasonal greens	10
escargot	giant escargot with garlic infused butter, brandy, topped with mozzarella & baked, w/ fire grilled baguette	8
bruschetta	chilled tomato, red pepper & onion marinated in white balsamic, soft goat cheese, served on baguette with fresh crispy basil	9
lettuce cups	build your own hoisin ground pork, lettuce cups, diced cucumber & tomato, rice & sweet chili sauce	10
sweet spuds	sweet potato fries tossed in sea salt with chipotle lime aioli	7
gyoza	pan seared dumplings, asian slaw, with ponzu citrus dipping sauce	8
naked chicken	dress up our 1lb of chicken wings with your favorite sauce choice of: salt n pepper, frank's red hot, bourbon bbq, sweet chili, teriyaki, or honey ginger lime	9
crispy dry ribs	a twist on the traditional, 1lb of slow braised, fall off the bone riblets with coarse salt & pepper & choice of dip	9
Cortes Island clams	1lb of Cortes Island clams, tomato broth, white wine, garlic butter simmered to perfection, served with fire grilled baguette	11
sweet chill chicken	light tempura battered chicken tenders, tossed in sweet chili served with cool cucumber	9



to share

nachos	tortilla chips smothered in cheese, onion, tomato, jalapeno, olives, bbq corn & black beans. served with salsa & sour cream	13
	add guacamole	2
	add grilled chicken or ground beef	3
baked brie	wheel of brie infused with sweet chili sauce, served with oven baked baguette and roasted garlic	11
cheese please	3 Vancouver Island premium cheeses, roasted garlic, seasonal fruit and oven baked baguette	13
spinach & artichoke dip	loaded with spinach, artichoke hearts, roasted red peppers, & cream cheese. served with tricolour tortilla chips	10
rabbit food	an assortment of fresh crispy vegetables with ranch	7
fish tacos	pan seared halibut, asian slaw, citrus aioli, sambal, served in soft corn shells	10
assortment platter	two platter sampling of calamari, sweet spuds, naked chicken, gyoza, and lettuce cups, served with warm baguette, fresh crispy vegetables and assorted dips	32