



lunch



## starters

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



## to share

<b>nachos</b>	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
<b>baked brie</b>	wheel of brie infused with sweet chili sauce. served with oven baked baguette and roasted garlic	11
<b>cheese please</b>	3 Vancouver Island premium cheeses, roasted garlic, seasonal fruit and oven baked baguette	13
<b>spinach &amp; artichoke dip</b>	loaded with spinach, artichoke hearts, roasted red peppers, & cream cheese. served with tricolour tortilla chips	10
<b>rabbit food</b>	an assortment of fresh crispy vegetables with ranch	7
<b>fish tacos</b>	pan seared halibut, asian slaw, citrus aioli, sambal, served in soft corn shells	10
<b>assortment platter</b>	two platter sampling of calamari, sweet spuds, naked chicken, gyoza, and lettuce cups. served with warm baguette, fresh crispy vegetables and assorted dips	32