

\$30 Menu

Appetizers

Caesar Salad 12

romaine, shaved grana padano, crouton, bacon lardons

Organic Greens 12 (GF)

local greens, crumbled blue cheese, pickled Saanich beets, cherry tomatoes, toasted walnuts, champagne dijon vinaigrette

Suggested Pairings:

~Burrowing Owl Chardonnay~
~Hoyner Pilsner~

Mains

Wild Salmon 30

oceanwise sockeye, wild rice & smoky bacon risotto, local market vegetables

Wild Prawn Pasta 28

wild Pacific prawns, heirloom tomatoes, asparagus, basil, mozzarella di buffala, light tomato sauce tossed with garganelli pasta

Suggested Pairings:

~Burrowing Owl Chardonnay~
~Driftwood New Growth~

Desserts

{ for all menus }

Croissant Pudding 8.5

single malt butterscotch, candied pecans, vanilla ice cream

Crème Brûlée (GF) 8.5

vanilla bergamot custard, torched sugar & fresh berries

Chocolate Raspberry Torte 8.5

raspberry coulis, bourbon anglaise & berries

New York Style Cheesecake

honey lemon New York style cheesecake with berry confiture & vanilla anglaise

\$40 Menu

Appetizers

Clam Chowder 12 (GF)

New England style with fresh clams, potato, leeks, bacon

Calamari 16

crispy line caught squid with lemon, red pepper rouille & fennel slaw

Suggested Pairings:

~Hillside Pinot Gris~
~Driftwood Fat Tug IPA~

Mains

Local Rock Cod 39

line caught crusted rock cod with wild Pacific prawns Provençal, herb fingerling potato Lyonnaise

Beef Short Rib 35 (GF)

CAB braised short rib, chive aligot potato purée, asparagus, red wine jus

Suggested Pairings:

~Burrowing Owl Chardonnay~
~Burrowing Owl Merlot~

Additions

fresh baked bread for the table \$2

upgrade to any appetizer for \$10

Add to any dish:

organic chicken	+ 7
wild sockeye	+10
wild prawns	+12
1/2 Ib snow crab	+20
1/2 Ib dungeness	+25
1/2 Ib king crab	+30
atlantic scallops	+22
lobster tail	+22

\$50 Menu

Appetizers

Salt Spring Island

Mussels 18

local mussels, dry Spanish chorizo, heirloom tomatoes, dry vermouth, garlic rouille, grilled baguette **add fries +2.50**

Wild Buttermilk Prawns 16

crispy wild Pacific prawns drizzled with garlic rouille & tarragon aioli

Suggested Pairings:

~Hillside Pinot Gris~
~Driftwood Fat Tug IPA~

Mains

New York Steak 42 (GF)

grilled 9oz NY Striploin, chive aligot potato, roasted wild mushrooms, wilted spinach, classic green peppercorn sauce

Snow Crab 45 (GF)

Alaskan snow crab, drawn butter, lemon, herb roasted fingerling potatoes, local market vegetables

Suggested Pairings:

~Burrowing Owl Chardonnay~
~Quail's Gate Pinot Noir~
~Hoyne Vienna Lager~

House Special:

Blue Crab Platter for Two

mussels to start; choice of snow, king, or dungeness crab, served with sautéed wild prawns & scallops, two beef rib or 6oz tenderloin steaks, red wine jus, signature risotto, local seasonal vegetables

NY Striploin 145
Tenderloin 155

(GF) = Gluten free * Not all ingredients are listed; please always notify your server of any food allergies*

Vancouver Island Health Authority advises: "Consumption of raw or undercooked seafood, shellfish, meat, or eggs poses an increased risk of foodborne illness."