

DINNER

COLD STARTERS

- 🍷 **MUHAMARRA DIP & OLIVES** 12
red pepper-walnut dip & mixed olives with potato chips & focaccia bread
- 🍷 **GUACAMOLE, SALSA & CHIPS** 12
guacamole & pico de gallo with crisp tortilla chips
- 🍷 **Gf Df JUMBO PRAWN COCKTAIL** 15.5
house cocktail sauce, avocado, cabbage, tomato & lemon

SALADS

- 🍷 **BEACH GREENS** 10 SML | 14 LRG
mixed greens, radish, tomato, carrot, cucumber & pumpkin seeds & black currant vinaigrette
- 🍷 **Gf Df SEAFOOD SALAD** 19
mixed greens, poached jumbo prawn, grilled salmon, scallop & shrimp with ginger-lime vinaigrette
- 🍷 **Gf CORDOVA BAY COBB SALAD** 19
mixed greens, grilled chicken, bacon, avocado, tomato, egg, blue cheese & Dijon vinaigrette
- 🍷 **WINTER SPINACH SALAD** 15
chèvre, candied pecans, butternut squash & pickled beets, boiled egg & orange poppyseed vinaigrette

ADD:

seared halibut 8	salmon 6
chicken breast 5	bacon 2
prawn duo 8	seared cod 6
avocado half 4	chèvre 3

🍷 contains no dairy ingredients

🍷 contains no gluten ingredients

🍷 vegetarian

HOT STARTERS

- CREAMY SEAFOOD CHOWDER** 5 SML | 7.5 MED | 9 LRG
clams, shrimp, fish medley, potato & vegetables
- DAILY SOUP** 4 SML | 6 MED | 8 LRG
please ask about today's creation
- 🍷 **MEDITERRANEAN FLAT BREAD** 12
pesto, artichoke, tomato, chèvre & Romano cheese, spinach & balsamic drizzle
- COD BITES** 15
house tartar sauce & slaw
- CHICKEN WINGS** 12
choice of: salt & pepper | hot | sesame teriyaki
- CRISPY BUTTERMILK CALAMARI** 15
housemade tzatziki
- STEAMED MUSSELS** 14 SML | 18 LRG
Thai coconut OR white wine-garlic with housemade focaccia
- HERBED COD & POTATO CAKES** 16
herb aioli
- LEMON-BUTTER PRAWNS** 19
four jumbo prawns sautéed in white wine-lemon butter & fresh herbs
- 🍷 **SPICY CHEESE & CAULIFLOWER DIP** 13
potato chips & tortilla chips

BAR MENU ALSO AVAILABLE INCLUDING
CASUAL ITEMS & LIGHTER BITES

FISH & CHIPS

COD	14 19.5
HALIBUT	16.5 24.5
JUMBO PRAWNS	15.50 22.50

small OR large
- beer batter, fries, coleslaw & tartar sauce

ARTISAN PIZZAS

gluten-free pizza crust - ADD \$4

Ⓥ MARGHERITA	16.5
tomato sauce, roasted tomato, fresh mozzarella, fresh basil & basil oil drizzle	
Ⓥ BC MUSHROOM	17
garlic cream sauce, mushrooms, mozzarella, fresh basil & shaved parmesan	
Ⓥ HARVEST VEGGIE	17
rosé tomato sauce, roasted squash, fresh apple, mozzarella, fresh sage & balsamic reduction	
CANADIAN	17
tomato sauce, bacon, pineapple & mozzarella	
SPICY FIREBIRD	18
rosé tomato sauce, butter chicken, pineapple, mozzarella & Thai chilli pepper	
ITALIAN MEATBALL	18
local pork, rosé tomato sauce, fresh sage, mozzarella & parmesan	
FIG & PROSCIUTTO	18.5
garlic cream sauce, fresh mozzarella, Romano cheese, fresh basil & balsamic reduction	
MEAT LOVER	19
tomato sauce, chorizo, bacon, pepperoni, capicola & mozzarella	

DINNER ENTRÉES

Ⓥ Ⓞ RATATOUILLE RISOTTO	25
eggplant, winter squash, bell peppers, tomato, fresh herbs & Romano cheese - <i>vegan option available</i>	
CHICKEN & MUSHROOM CRÊPE	25
housemade crêpe, Chasseur sauce, mushroom medley, tomato, garlic & herbs with daily market vegetables	
Ⓞ ORANGE & GINGER GLAZED SALMON	29
crispy skin wild salmon, butternut squash purée, saffron basmati rice & daily market vegetables	
Ⓞ SPICY WEST COAST PAELLA	32
fresh wild salmon, halibut, jumbo prawns, mussels, chorizo & saffron basmati in a hot iron skillet	
FEATURE CATCH	MARKET
ask your server about today's feature	
Ⓞ CLASSIC BRAISED LAMB SHANK	28
roasted beets, butternut squash purée, Madeira wine demi-glace & mashed potato	
Ⓞ NEW YORK STRIPLOIN STEAK	33
mashed potato & daily market vegetables with Madeira wine demi-glace - <i>ADD jumbo prawn duo \$8 or grilled mushrooms \$4</i>	
BBQ BABY	1/2 RACK 22 FULL RACK 28
BACK RIBS	
Carolina BBQ sauce - choice of mashed potato & daily market vegetables OR fries & beach greens	

*Items can be prepared without gluten & dairy, however please note our kitchen is not gluten-free & not dairy-free.
Please notify your server of any severe allergies.*