



STARTERS

TOMATO SOUP  10
Grilled cheese

CHARCUTERIE & CHEESE 20
Local cured meats, camembert cheese, pickled vegetables

BAKED CAMEMBERT 20
Roasted garlic, artisan crisps

OYSTER FRITTERS 18
Bacon, leek, cream sauce, gruyère cheese

TASTE OF ASIA 18
Spicy Albacore, vegetable spring roll, shrimp gyoza

BUFFALO MOZZARELLA FLATBREAD 21
Roma tomato, roast garlic, baby arugula

CHICKEN WINGS 1/2 pound 12
Hot, bbq or honey garlic pound 20
Celery, blue cheese dressing

NACHOS 22
Corn tortilla chips, melted cheese, jalapenos, olives, tomato, green onion, sour cream, salsa

Add chicken 6
Add guacamole 3

PLATES

ALBACORE TUNA TACOS 20
Spicy kimchi slaw, coriander aioli


BEEF SHORT RIB SLIDERS 12
Blue cheese, crispy onions

TURKEY SLIDERS  12
Cranberry aioli

CRAB SLIDERS 16
Cilantro aioli

SLIDER SAMPLER 20
Beef short rib, turkey, crab

STEAK FRITES 28
6 oz flat iron, herb butter, tarragon aioli

SEARED SALMON & QUINOA  28
6 oz fillet, sundried cranberry, pumpkin seeds, broccolini, balsamic drizzle

VEGETARIAN CHILI  19
Cheddar cheese, sour cream, French baguette

An 18% gratuity will be added to parties of 8 or more.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

Please advise your server should you have allergies or dietary requests.

SALADS & WRAPS

Enjoy the following as a salad or a wrap in a whole wheat tortilla

5 oz chicken breast or 4 oz salmon fillet add 9


GARDEN  10
Romaine, kale, chickpeas, sundried berries, tomato

CAESAR 12
Garlic, parmesan, anchovy dressing, sourdough croutons

GOLDEN BEET 12
Greens, goat cheese, almonds, herb vinaigrette

SALMON & GRAPEFRUIT  20
Cured & smoked salmon, baby spinach, avocado, berry vinaigrette, candied walnuts

MEDITERRANEAN  12
Romaine, kale, tomato, olives, peppers, feta, red onions, quinoa

COBB  20
Greens, chicken, egg, cheese, avocado, cherry tomatoes


BURGERS

All burgers served on a golden brioche bun, choice of green salad or house cut fries. 17

Yam fries and extra toppings add 2

“Knife & Fork” no bun served with green salad & fries

THE CLASSIC
All natural beef served with lettuce, tomato, ketchup, mustard, garlic mayo and choice of TWO toppings: applewood cheddar, cheddar, blue claire, bacon, mushrooms, guacamole, crispy onions, fried egg

THE VEGGIE  20
Black bean, cream cheese, mushrooms, spinach, fresh tomato, arugula, crispy onions, garlic mayo

THE BEEF DIP
Braised short rib, crispy onions, beef jus, garlic mayo

THE WEST COAST  16
Line caught Coho salmon fillet, wasabi mayo, watercress, tomato

THE CLUB
Herb marinated chicken breast, bacon, lettuce, tomato, garlic mayo

FRIES

All fries are cut fresh in house

YAM FRIES 11
Caramelized onion balsamic dip

HOUSE FRIES 8
Paprika sea salt

TRUFFLE FRIES 11
Truffle aioli

DEEP COVE POUTINE 12
Natural cheese curds, frostbite tea saison gravy

HAM HOCK POUTINE 15
Local favourite, natural cheese curds, smoked ham gravy