



Lunch Menu

Starters & Small Plates

Daily Soup ~ With Grilled Garlic Bread	Cup \$4	Bowl \$7	Giant Bowl \$10
Grilled Caesar Salad ~ Polenta Croutons, Romano Cheese			\$10
Green Salad			
~ Toasted Almonds, Goat Cheese, Yellow Point Cranberry Vinaigrette			\$10
Romaine & Beet Salad			\$10
~ Baby Romaine Lettuce, Blue Cheese, Toasted Pecans, Beets, Creamy Garlic Dressing			
Add 3 Large Prawns to Your Salad	\$6		
Soup & Salad ~ Regular Bowl of Soup & Choice of Above Salad, Garlic Baguette			\$13
Roasted Garlic Hummus & Navajo Fry Bread ~ Olive Tapenade			\$10
Calamari Dijonnaise ~ Lemon Dijon Garlic Cream			\$11
Porcupine Prawns ~ Kataifi Wrapped Prawns, Wasabi Mayonnaise			\$13
Dungeness Crab Cakes ~ Daikon Carrot Slaw, Roasted Garlic Tartar Sauce			\$13
Side of Grilled Garlic Bread			\$2
Entrées			
Rigatoni Bolognese, Savoury Beef & Garden Tomato Ragu, Grana Padano			\$15
Sandwich ~ BBQ Pulled Pork & Daikon Carrot Slaw			\$14
~ Served With House Cut Fries & Romaine Salad			
Sandwich ~ Open-Face Vegetarian Melt ~ Roasted Red Peppers, Grilled Zucchini,			\$14
Olive Tapenade, Goat Cheese & Caramelized Onions			
~ Served With House Cut Fries & Romaine Salad			
Burger ~ 8 oz. House Ground Beef Tenderloin, Caramelized Onions, Havarti,			\$15
Romaine Lettuce, Smoked Paprika Mayonnaise			
~ Served With House Cut Fries & Romaine Salad			
Halibut & Chips ~ Fresh Halibut, House-Cut Fries,			
Romaine Salad, Tartar Sauce			1pce \$14 / 2pce \$20
Fish & Chips ~ Cod, House-Cut Fries,			
Romaine Salad, Tartar Sauce			1pce \$11 / 2pce \$16
Grilled Beef Tenderloin ~ Green Peppercorn Sauce, Roasted Garlic			\$29
Mashed Potatoes			
Fresh Halibut Fillet			\$28
~ Sundried Tomato Cream, Grilled Asparagus			