

STARTERS

CHARCUTERIE **32**

Assorted Aged Cheese & Cured Meat,
Marinated Olives, Crackers & Preserves
Ask your Server upon availability.

DEEP FRIED PICKLES 🍷

Charred Jalapeno Ranch

5 for **8** 10 for **12** 12 for **14**

PEI MUSSELS **20**

1 lbs Steamed with Fresh Tomatoes,
Onions, Peppers, Garlic, Cream & White
Wine served with a Garlic Baguette

OR

Steamed with Chorizo, Onions & Peppers in
a Smokey Chipotle Cream served with a
Garlic Baguette

WINGS **15**

1 lbs BBQ, Salt & Pepper, Honey Garlic,
Thai Chili, Hot, Lemon Pepper & Chipotle
Mango

COCONUT PRAWNS **14**

Citrus Slaw, Pina Colada & Thai Chili Dip

AHI TUNA TACOS **16**

Searred Rare Ahi Tuna, Mango, Avocado,
Cilantro Slaw, Pico de Gallo, Wasabi
Aioli, Flour Tortilla (3)

Corn available on request. **GF**

SALADS & BOWLS

MEZZE BOWL 🍷 **18**

Artisan Greens, Falafel, Quinoa,
Cucumber, Red Onion, Red Pepper, Cherry
Tomatoes, Avocado, Kalamata Olives, Feta,
Roasted Red Pepper Hummus & Tzatziki

BAJA CHICKEN BOWL **22**

Ancho Spiced Chicken, Artisan Greens,
Cilantro Slaw, Quinoa, Roasted Corn,
Black Beans, Cheddar Cheese, Tomato,
Onion, Pepper, Avocado, Pico de Gallo,
Drizzled with a Chipotle Lime Dressing,
Corn Tortilla Chips

MANGO AVOCADO SALAD 🍷 **GF 18**

Wild quinoa & Artisan Greens finished in
our Citrus Dressing & Topped with Red
Onions, Fresh Mango, Avocado, Feta &
Toasted Pumpkin Seeds

CAESAR SALAD 🍷 **18**

Crisp Romaine Lettuce & Kale Tossed in
our Housemade Caesar Dressing, Shaved
Parmesan Cheese, Herb Croutons, served
with Parm Chips & Crostini

Chicken **5** Salmon **10**
Tuna **5** Prawn **2 each**
6 oz Steak **8**

SPINACH & PEAR SALAD 🍷 **18**

Baby Spinach, Pear, Candied Walnuts,
Fresh Beets, Cranberries, Topped with
Caramelized Goat Cheese, Finished with
White Balsamic Vinaigrette

CAPRESE SALAD **18**

Fresh Bocconcini Mozzarella, Cherry
Tomatoes, Basil, Artisan Greens, Red
Onion, Avocado, Balsamic Vinaigrette,
Balsamic Reduction, Fresh Parmesan



SIGNATURE BURGERS

All burgers are served with your choice
of fries or house salad

SIGNATURE BEEF BURGER **CAB 22**

Lettuce, Tomato, Apple Smoked Cheddar,
BBQ sauce, Candied Pepper Bacon, Pickles
& Crispy Onions & Roasted Garlic Aioli

SIGNATURE CHICKEN BURGER **20**

Lettuce, Tomato, Red Onion & Roasted
Garlic Aioli topped with Melted Brie &
Spicy Strawberry Chutney

SIGNATURE SALMON BURGER **22**

Wild Pacific Sockeye Filet, Lettuce,
Tomato, Red Onion & Lemon Caper Aioli
Topped with Fresh Avocado

Yam Fries **2.50** Caesar Salad **2.50**

HANDHELDS

AVAILABLE TILL 4 PM

All Handheld comes with your choice of
fries or salad

CHIMICHURRI STEAK SANDWICH **CAB 24**

Grilled Flat Iron Steak on Toasted Garlic
Bread topped with Chimichurri & Crispy
Onions, Side Salad & Truffle Fries with
Garlic Aioli

MUSHROOM & BRIE MELT 🍷 **16**

Wild Mushroom Medley, Wilted Spinach,
Caramelized Onions & Creamy Brie on
grilled Sourdough Bread

CRISPY CHICKEN SANDWICH **20**

Crispy Chicken, Creamy Dijon Slaw,
Pickled Red Onion, Smoked Cheddar on a
Toasted Brioche Bun with Garlic Aioli

ENTREES

All entree available after 5 pm

CHICKEN CORDON BLEU 30

Housemade, Stuffed with Brie & Bacon, Served with Wild Mushroom Demi-Glace, Starch of the day & Seasonal Vegetables

LOBSTER & PRAWN RAVIOLI 30

Pasta stuffed with Lobster Meat, topped with Garlic Tiger Prawns, Roasted Sundried Tomato, Spinach, Citrus Cream Sauce & Crostini

VEAL PARMESAN 28

Veal Cutlets, Rustic Tomato Marinara, Fresh Parmesan, Oven Baked, Serve with Starch of the day & Seasonal Vegetables

BLACKENED SALMON 30

Wild Pacific Sockeye Salmon Filet, finished with a Sweet Soy Glaze, Served with Wild Coconut Citrus Rice & Seasonal Vegetables

CAB 10 OZ STRIPLOIN GF 32

Served with Starch of the day & Seasonal Vegetables

BLUE RARE MED RARE MEDIUM

Mushrooms 3 Prawn 2 each
Brandied Peppercorn Sauce 3

MEDITERRANEAN GNOCCHI 18

Italian Potato Dumplings tossed with Red Onions, Red Peppers, Blistered Tomatoes & Spinach infused with an Olive Vinaigrette topped with Feta, Kalamata Olives & Served with Crostini

Chicken 5 Salmon 10 Prawn 2 each

LAMB CHURRASCO 30

Lamb Sirloin Pan Seared to Medium Rare, finished with a Red Wine & Shallot Beurre, Chimichurri Sauce, Served with Starch of the Day & Seasonal Vegetables

KATSU CHICKEN BOWL 26

Panko Crusted Chicken Breast, Tonkatsu sauce, Coconut Rice, Wok-inspired Vegetables & Asian Slaw, Crispy Chow Mein Noodles, Finished with a Spicy Miso Peanut Sauce, Peanuts, Sesame Seeds & Pea Shoots

Sub Crispy Tofu (V)

AHI TUNA TATAKI BOWL 26

Pan Seared Ahi Tuna, Watermelon Radish, Pea shoots, Mango, Avocado, Cucumber, Edamame, Pickled Ginger, Citrus Slaw, Carrot, Sesame Seeds, on a bed of Wild Coconut Citrus Rice, drizzled with a Spicy Aioli & Sweet Soy Reduction

Sub Crispy Tofu (V)

All Substitutions are Subject to Charge

 Vegetarian CAB Certified Angus Beef
GF Gluten Free (V) Vegan

KIDS MENU

GRILL CHEESE & FRIES 8

FRESH CRUDITE CUP 8

Served with Ranch

CHICKEN FINGER & FRIES 12

Honey Mustard, Plum or Ranch Dipping Sauce

BEEF CHEESE BURGER & FRIES 12