

STARTERS

Manhattan Seafood Chowder

A tomato based soup loaded with local seafood, bacon, and vegetables.

10.35

Edamame

An 8 oz bowl of steaming soybeans tossed with sea salt.

6.00

Sang Chow Bow

Hoisin and oyster sauce flavored beef with shitake mushrooms, water chestnuts, lettuce wraps, and a wasabi mayo dip.

9.75

Pull Pork Sliders

Three two-bite sliders topped with slow cooked pulled pork in a chipotle sauce.

9.75

Malaysian Chicken Skewers

Five marinated chicken skewers drizzled with a peanut satay sauce.

11.35

Oyster Shooter Trio

Three kinds of oyster shooters:

Virgin Mary or add Vodka

Thai Style

Balsamic and Shallots.

12.50

Baked Oysters Kilpatrick

Fanny Bay Oysters tossed in bacon and barbeque sauce and then baked in the oven.

12.75

Three Dip Plate

Choose one kind or a combination of tzatziki, baba ganush and hummus with warm flat bread and olives.

9.25

Lemon Garlic Prawns

Eight prawns sautéed in garlic butter and finished with a squeeze of fresh lemon and a slice of French bread.

9.75

Fish Tacos

Four soft-shelled flour tortillas, grilled halibut, shredded lettuce and a special house salsa.

13.75

GREENS

Spinach Salad

Fresh baby spinach leaves, cranberries, toasted almonds, creamy goat cheese, tomato, and cucumber tossed in balsamic vinaigrette.

10.50

Caesar Salad

Crisp romaine lettuce, shaved Parmesan, bacon bits, and croutons tossed in our Caesar dressing topped with half a hard-boiled egg, anchovies and a Parmesan crisp.

10.00

Haloumi Salad

Pan-fried haloumi cheese on sliced roma tomatoes topped with arugula leaves and drizzled with a basil pesto dressing.

11.70

Arugula Parmesan Salad

Wild Arugula leaves tossed in a balsamic dressing and shaved Parmesan cheese

9.00

Green Salad

Our house greens with diced tomatoes and sliced cucumber tossed in an Italian vinaigrette dressing.

8.50

MAINS

Mussels

1lb of salt spring island mussels in a coconut and lemongrass broth. Served with a side of French bread.

16.00

NY Steak

Seasoned pan seared 8oz NY steak with crushed roast potatoes, steamed green beans, and jus.

21.00

Tuna Steak

Marinated tuna steak served on roast vegetable couscous with lemon vinaigrette.

17.00

Braised Lamb Shank

Slow braised lamb shank and garlic mash potato topped with zesty gremolata and rosemary jus.

16.00

Chicken and Wild Mushroom Pie

House made chicken pie in a white wine cream sauce served with garlic mash potatoes and steamed green beans.

16.00

Risotto

Roast butternut squash and baby spinach topped with toasted pine nuts and shaved Parmesan cheese.

12.50

Beef Rogan Josh

A fragrant north Indian curry served with rice pilaf, papadum, and riata.

15.00

Crisp Skin Pork Belly

Pork Belly served with caramel vinegar, jasmine rice, and steamed bok choy.

15.50

THE SWEET SIDE

Pavlova

Meringue style cake topped with fresh seasonal fruit and whipped cream.

7.50

NY Baked Vanilla Cheesecake

7.50

Warm Sticky Date Pudding

A steamed pudding cake drizzled with toffee sauce.

7.00

Triple Chocolate Cake

A rich triple layered chocolate cake.

7.00