

SHARING PLATES

- Crab Cakes** \$12 ¾
fresh crab, red & yellow pepper, green onion, bread crumbs, chipotle aioli, pea shoots
- ✓ **Asian Wontons** \$7 ¾
mascarpone cheese, rice, onion, mushroom, carrot, garlic, gingered sesame soy sauce
- ✓ **Baked Bruschetta** \$9 ¾
roasted grape tomatoes, onion pepper relish, goat cheese, fresh basil, balsamic reduction, focaccia bread
- ✓ **Roasted Garlic & Brie** \$8 ¾
roasted whole bulb of garlic, pineapple-mango salsa, baked Brie, house made bread
- ✓ **Artisan Cheese Plate** \$10 ¾
Canadian maple Cheddar, Danish blue, Brie, fresh fruit, wine jelly, candied pecans, buttermilk crackers
- Steamed Mussels** \$11 ¾
choice of sauce: white wine, garlic and fresh herb sauce, house made bread
spicy chorizo tomato herb sauce, house made bread
- Prawn Duo** \$9 ¾
3 sautéed tiger prawns with coconut Thai sauce
3 grilled tiger prawns with orange vanilla bean glaze

SALADS

- ✓ **Greek** \$9 ¾
cucumber, tomato, Kalamata olives, red onion, yellow pepper, goat feta, oregano, garlic toast
- ✓ **Spinach** \$8 ¾
fresh fruit, candied pecans, marinated red onion, whole grain mustard vinaigrette, shaved maple Cheddar
- House** \$8 ¾
roasted ham, free range egg, smoked Cheddar cheese, tomato, cucumber, romaine, blue cheese dressing
- Caesar** \$8 ¾
grilled romaine, prosciutto crisp, creamy house dressing, Asiago cheese, buttermilk crouton

CASUAL ENTREES

- Jambalaya** \$19 ¾
grilled tiger prawn skewer, spicy chorizo sausage, hickory smoked chicken, roasted ham
sweet bell peppers, red onions, tomato sauce, basmati rice
- Coconut Curry Chicken Bowl** \$19 ¾
chicken breast, Shanghai bok choy, pineapple salsa, coconut curry sauce, basmati rice, roasted cashews
- ✓ **Leaf & Thistle Organics Vegetarian Dish** \$19 ¾
locally owned & operated business that delivers certified organic produce right to our door
new item every day! ask your server for this evening's creation

FRESH FISH

all fresh fish entrees are served with herbed basmati rice & fresh market vegetables

Wild Sockeye Salmon	grilled medium, moist, maple butter glaze	\$ 23 ¾
Black & Blue Ahi Tuna	seared rare, sesame crusted, gingered soy sauce, carrot oil	\$ 25 ¾
Pacific Halibut	fresh tomato salsa, citrus chili glaze - available April to October	\$ 27 ¾

HAND MADE PASTA

served with garlic toast & choice of pasta:

fettuccine - hand made from semolina flour, eggs, olive oil & water

spaghetti - hand made from 100% whole wheat flour, eggs, olive oil & water

Meatballs \$ 19 ¾

beef, pork, bread crumbs, onion, white pepper, fresh herbs
marinara sauce, sautéed mushrooms, Asiago cheese, sunflower sprouts

Chicken & Chorizo \$ 23 ¾

hickory smoked chicken, spicy chorizo sausage
herb garlic cream sauce, grape tomatoes, sweet bell pepper, Asiago cheese, sunflower sprouts

✓ **Mediterranean** \$ 19 ¾

Kalamata olives, capers, spinach, sweet bell pepper
roasted tomato and pesto dressing, goat feta, sunflower sprouts

✓ **Alfredo** \$ 17 ¾

garlic cream sauce, Asiago cheese, sunflower sprouts
add herbed lemon butter chicken breast \$ 6

Seafood \$ 24 ¾

tiger prawn skewer, baby shrimp, wild Sockeye salmon, fresh mussels
rosé cream sauce, sweet bell pepper, sunflower sprouts

THE GRILL

all grill entrees are served with roasted baby Yukon Gold potatoes & fresh market vegetables

Swiss Chicken portobello mushroom, Swiss cheese, wild mushroom cream sauce \$ 25 ¾

Braised Pork Ribs house made BBQ sauce, signature coleslaw \$ 23 ¾

Chicken and ½ Ribs herbed lemon butter chicken breast, BBQ sauce, signature coleslaw \$ 23 ¾

ANGUS BEEF

all steak entrees are served with peppercorn sauce, smokey Yukon Gold mashed potato & fresh market vegetables

6oz New York richly marbled & delicious - recommended any temperature \$ 27 ¾

6oz Tenderloin classic filet, lean & tender - recommended medium or less \$ 31 ¾

10 oz Rib Cut steak lover's cut, bone-in, thick, rich & juicy - recommended medium or less \$ 34 ¾

personalize any steak: 3 grilled tiger prawn skewer \$ 4 ¾

seafood Oscar - fresh crab, baby shrimp, béarnaise sauce \$ 7 ¾

sautéed crimini mushrooms \$ 4 ¾