



## APPETIZERS

Fresh B.C Oysters  
Chef's selection 3.00

Beef Carpaccio  
Shaved asparagus, truffle dijonnaise, parmesan 14.00

Pacific Seafood Platter  
Prawns, salmon tartare, albacore tuna, fresh oyster 16.00

Oyster Mushroom Bruschetta  
Blue Claire cheese, thyme, balsamic reduction 12.00

House Smoked Ham Hock Terrine  
Pickled vegetables, artisan bread 12.00

## SOUPS AND SALADS

Tomato Soup  
Aged white cheddar grilled cheese 10.00

Dungeness Crab & Apple Salad  
Smoked cod croquette, tarragon aioli 16.00

Golden Beet Salad  
Greens, goat cheese, pine nuts, herb dressing 12.00

Caesar Salad  
Garlic, parmesan, anchovy, sourdough croutons 10.00

"the consumption of RAW oysters poses an increased risk of food borne illness. a cooking step is needed to eliminate potential bacterial or viral contamination."

## SMALL PLATES

24-Hour Beef Roulade  
Spinach, fingerling sauté 22.00

Aubergine Cannelloni  
Artichokes, pepper ragù, pine nuts 18.00

Bay Scallops  
Truffle cauliflower risotto 22.00

Buffalo and Blueberry Ragù  
Hand rolled penne, buffalo mozzarella 22.00

Moroccan Lamb Shank  
Ras el hanout, de puy lentils 22.00

## MAIN DISHES

Pacific Wild Salmon  
Prawns, oyster mushrooms, edamame, green beans, fingerling potatoes 29.00

Cornish Game Hen  
Truffle mac and cheese 27.00

AAA 6oz Beef Tenderloin  
Garlic mashed potato, red wine jus 30.00

AAA 8 oz Rib-eye Steak  
Garlic mash, green peppercorn sauce 30.00

Duo of pork tenderloin and crisp belly  
Crisp pork belly, root vegetables, marsala jus 28.00

Tomato and Herb Polenta  
Balsamic vegetables, goat cheese, bell pepper 24.00

Lobster Tagliatelle  
Fresh atlantic lobster, apple, sweet peas, spiced cream 24.00

Whole Atlantic Lobster  
Warm potato salad, garlic butter 35.00

**Bradley Cumming**  
Executive Chef

please advise your server if you have special dietary restrictions or allergies

**a 17% gratuity will be added to parties of 8 or more**