

SHAREABLE

Smoked Salmon & Mache ^{GF}	18	Creole Prawns ^{GF}	6 for 12 12 for 22
cold smoked salmon, brown mustard dressing, pickled vegetables, corn salad, horseradish foam		smoked prawns, tomato, peppers, scallions, cajun butter	
Charcuterie	18	Freshly Shucked Oysters ^{GF}	6 for 18 12 for 32
locally cured meats, amber ale cheddar, smoked gorgonzola, brie cheese, house made pâté, olives, apple-pear chutney		served with cider mignonette and lemon <i>inquire with your server about varieties</i>	
Pâté Maison	14	Steamed Mussels ^{GF}	16
house made pâté, cornichon, dijon, rainforest crackers		prosecco, shallots, cream <i>add frites</i>	3

APPETIZERS

Chilled Avocado Soup ^{GF}	12	Watermelon & Feta Salad ^{GF}	12
lemon basil, coconut milk		watermelon, feta, mint chiffonade, balsamic reduction	
Beet & Asparagus Salad ^{GF}	14	Seared Scallop ^{GF}	16
grilled asparagus, roasted beet, baby arugula, sevilla orange vinaigrette		fresh haida gwaii jumbo scallop, green pea puree, pea shoots, oil jefe chili oil	

ENTRÉES

all entrees are accompanied by a medley of seasonal vegetables

West Coast Halibut ^{GF}	32	Pork Chop ^{GF}	30
seared west coast halibut with ginger, sea asparagus, ponzu dressing, nori		double cut glenwood pork, crispy pancetta, napa cabbage, whole grain dijon sauce	
Arctic Char ^{GF}	34	Lamb Shank	32
crispy-skinned char, fingerling potatoes, blueberry gastrique		alberta-raised lamb, demi-glace, creamy wild mushroom risotto	
Chicken Suprême ^{GF}	28	Sirloin Steak ^{GF}	32
stuffed fraser valley chicken, spinach, roasted garlic, pecorino romano cheese, white wine cream		6 oz aspen ridge AAA sirloin, parmesan fingerling potatoes, espresso maple glaze	
Vegetable Strata ^{GF}	24	Rib Eye Steak ^{GF}	49
layered roasted vegetables, basil marinara sauce, parmesan		10 oz aspen ridge AAA rib eye, garlic smashed potatoes, argentinian chimichurri	