## SMALL PLATES

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**CRISPY CALAMARI** 

tougarashi salt, preserved lemon aïoli	
ALBACORE TUNA TARTARE grilled jalapeno aïoli, corn salsa, grilled naan	16
PRAWN FRITTERS & GINGER + MASAGO RICE salmon roe, thyme, sriracha mayo	15
CEVICHE TOSTADOS local salmon & cod, pickled red onion, cilantro aïoli, avocado, socca	13
BUTTERMILK FRIED CHICKEN thyme aïoli, grilled cabbage, chili honey	15
CHICKEN WINGS Korean Chilli Hot Sauce, Ancho Chilli BBQ, Salt & Pepper	16
POTATO WEDGES sweet & sour sauce, sour cream, green onion, bacon bits	13
SOUPS & SALADS	
CHEF'S DAILY SOUP	10
MANHATTAN SEAFOOD CHOWDER local seafood, potato, bacon, tomato, parsley pistou	12
HOUSE SALAD artisan mixed greens, pickled mushroom & ginger, sesame seeds, radish, shallot vinaigrette	12
CAESAR SALAD romaine, prosciutto, croûtons, caesar dressing, soft boiled egg	14
add to your salad roasted chicken breast 8 hand peeled prawns 12 Wild Pacific Salmo	n <b>12</b>
CLASSIC FARE	
BURGERS & SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRENCH FRIES, HOUSE SALAD, OR CHEF'S DAILY SOUP	
substitute seafood chowder of caesar salad $3$ substitute gluten-free bread at no additional cost	
MISO EGGPLANT & RED PEPPER HUMMUS SANDWICH avocado, arugula, oven dried tomato, alpine ciabatta	14
TURKEY CLUB house-brined roasted turkey breast, avocado, double smoked bacon, Vancouver Island whole grain bread	16
GRAND PACIFIC BURGER ground beef patty, chedder cheese, pickled red onion, ancho bbq sauce, mayonnaise, iceberg lettuce	17
FISH & CHIPS lingcod, house cut fries, pickled ginger tartar sauce, lemon coleslaw	20
STEAK SANDWICH grilled steak, tamarind, tomato jam, crispy onions, horseradish mayonnaise sourdough bread	20



DU PUY LENTILS WITH APPLE CIDER GASTRIQUE roasted shimeji, carrot & apple puree, shiso, sous vide egg, caramelized carrot, radish

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