

**OYSTERS SHOOTERS**

SEAWEED FENNEL AND LIME VODKA SLAW

**2.50 EACH**

**FRESH HALIBUT TACOS**

WARM PINEAPPLE MANGO SALSA

CHIPOTLE CREAM

**14**

**COCONUT PRAWNS (6)**

SERVED WITH A MANGO SALSA

**12**

**CRAB CAKES**

SMOKED CORN AND RED PEPPER CHUTNEY

CHIPOTLE CREAM

**16**

**CAST IRON SCALLOPS**

TEQUILA ROSE AND BALSAMIC REDUCTION

MARINATED STRAWBERRY SALAD

**14**

**HOUSE SMOKED MAPLE**

**CANDY SALMON FLATBREAD**

DEEP FRIED CAPERS, CONFIT LEMON ZEST GOAT CHEESE  
RED ONIONS SPINACH

**15**

**TRADITIONAL SALMON SOUP**  
SALMON, POTATO, ONION, FISH STOCK

**8**

**BISON BITES**  
RED ONION JAM  
HOUSE MADE ONION RINGS  
JUNIPER AND SALAL BERRY AIOLI

**13**

**POUTINE**  
QUBEC CHEESE CURDS, HOUSE CUT FRIES, GRAVY

**11**

**GRILLED SMOKED TOFU**  
POWER SALAD  
ALMONDS, RASINS, CRAISINS, HAZELNUTS, SUNFLOWER SEEDS, WALNUTS, ARTISAN GREENS, CUCUMBER, BEETS  
MAPLE CRANBERRY DRESSING

**13**

**CEASAR SALAD**

ROMAINE HEART

ROASTED GARLIC DRESSING, SHAVED PARM, BACON BITS, DEEP FRIED CAPERS, BANNOCK CRUTONS

**SM 9 LRG 13**

**WEST COAST GREENS**

ARTISAN LETTUCE, CHERRY TOMATOES, CARROTS AND CUCUMBER

HOUSE BERRY VINEGRETTE

**SM 8 LRG 12**

**ADD WOOD SMOKED SALMON OR GRILLED CHICKEN BREAST TO YOUR SALADS**

**10**

**CHINA BOWL TERIYAKI OR SZECHUAN BOWL**

ASIAN VEGETABLES SERVED ON A BED OF SHANGHI NOODLES

\*Served with choice of Salmon, Chicken or Smoked Tofu

**27**

**SEAFOOD LINGUINI**

LINGUINI TOSSED IN A PARMESAN GARLIC WHITE WINE CREAM SAUCE WITH PRAWNS, SALMON, HALIBUT, SCALLOPS

**26**

**VENISON STEW WITH WILD MUSHROOMS**

BRAISED VENISON MEAT SERVED IN A SAVORY GRAVY, PEARL ONIONS AND DOUBLE SMOKED BACON

**27**

**CHICKEN CHIPOTLE PENNE**

ROAST CHICKEN, BACON, PEPPERS, CHERRY TOMATOES, GARLIC, HERBS, PARMESAN OUR CHIPOTLE CREAM SAUCE

**24**

**CLAMS AND MUSSELS**

ROASTED TOMATO FENNEL AND GARLIC WHITE WINE SAUCE  
GARLIC SEARED BANNOCK BREAD

**24**

**HALIBUT AND CHIPS**

TOFINO BREWERY BEER BATTER WITH HOUSE MADE COLESLAW, TARTAR SAUCE AND OUR HAND CUT FRIES

**24**

**SIRLOIN BEEF OR BISON BURGER**

**15**

**17**

6oz HOMEMADE PATTIE SERVED WITH CHEDDAR, BACON, AIOLI, RED ONION JAM AND A PORTUGUSE BUN

**PORTOBELLO MUSHROOM BURGER**

HERB MARINATED AND STUFFED WITH ROASTED RED PEPPERS, RED ONION JAM, GOAT CHEESE ON A PORTUGUSE BUN

**18**

**6oz STEAK SLIDER**

ROSEMARY INFUSED PETITE TENDER STEAK  
GARLIC BANNOCK AND HOUSE MADE ONION RINGS

**21**

\*ALL ABOVE SERVED WITH FRIES OR SALAD,

OR SUB CEASAR SALAD OR POUTINE

**3**

**JIM BEAM SMOKED BACK RIBS**

HOUSE MADE BBQ SAUCE, HOUSE CUT FRIES AND COLESLAW

**HALF- 19 FULL- 28**

**8oz NY CENTERCUT STRIPLOIN**

**29**

BABY FINGERLING POTATOES AND SEASONAL VEGETABLES

ADD PRAWNS (4) **5**

ADD CREAMY MUSHROOM SAUCE **4**

ADD CRAB CAKE **7**

**PAN SEARED HALIBUT**

SALAL BERRY JAM ON

PAN SEARED HALIBUT FILLET SERVED WITH WILD RICE AND SEASONAL VEGETABLES

**28**

**WEST COAST SALMON**

OUR HOUSE SMOKED LOCAL CHINOOK SALMON FILLET SERVED WITH WILD RICE AND SEASONAL VEGETABLES

BLACKBERRY BUTTER

**27**