



BAR & GRILL

Dinner

APPETIZERS

Baby Romaine
crouton, white anchovy caesar dressing, parmesan
\$12
🌿 *add hand peeled baby shrimp \$4 3 oz.*

🌿 Smoked & Wild Sablefish Chowder
maple, cream, fennel pollen
\$14

🌿 Roasted Prawns
torn bread, chilli, garlic, lemon, herbs
\$18

🌿 Ned's Famous Dungeness Crab Tacos
avocado, miso, maple, lemon
\$25

Lobster 'Nachos'
avocado, roasted jalapeño, honey, lime
\$25

Crispy Oyster Mushrooms
tempura battered, furikake, smoked miso dressing, chilli
\$15



🍷 Heirloom Beet Salad
house-made ricotta, candied hazelnuts, kale, fennel gastrique
\$15

🌿 Smoked Steelehead Trout
puffed rice, squash, charcoal oil, coconut broth
\$19

Burrata Salad
orange segments, bitter greens, toasted coriander vinaigrette, house made focaccia
\$22

Organic BC Beef Tartare
truffle aioli, pickled mustard seed, shaved truffle, manchego, pomme gaufrettes
\$23


MAINS



Risotto 'Verde'

watercress, asparagus, burrata, crispy shallots

\$25

 *add seared scallops \$5 each*

Steelhead Trout

roasted squash, green farro, pear, almonds, brown butter vinaigrette

\$28

Roasted Sablefish

wild mushroom tart, black truffle potatoes, port wine butter sauce

\$29

Crispy Dry Aged Duck Breast

chestnut agnolotti, sunchoke purée, hedgehog mushrooms, sour cherry jus

\$32

Nova Scotia Lobster Gnocchi

roasted heirloom tomatoes, asparagus, mustard greens, beurre blanc, pine nuts

\$35

Osso Bucco

crispy polenta, roasted carrots, carrot purée, dark coffee jus

\$35

Seafood Mixed Grill

sablefish, steelhead trout, scallop, prawn, beets, brown butter béarnaise

\$39

Organic BC Beef Tenderloin

potato terrine, birch-glazed parsley root, creamed spinach, salt-baked shallots

\$39



We emphasize sustainable cuisine with an ethos of globally inspired and locally created.
-Executive Director of Culinary, Ned Bell

*Please inform your server of any food allergies or dietary restrictions prior to ordering.
Gluten free available.

February 24, 2020