

TAPAS PLATES

Smoked Salmon Bruschetta

Smoked salmon, tomatoes, onions and fresh herbs with cream cheese on crostini rounds. (COLD) **10**

Thai Prawns

Coconut milk and green chili reduction accenting fresh prawns. Served with garlic baguette. **11**

Cajun Chicken Strips

Fresh chicken breast, pan baked with cajun spice Peach mango salsa, sage aioli garnish. **10**

Baby Dungeness Crab Cakes

Pan baked, served with mixed greens and served with red pepper jelly. **12**

Pan Fried Oysters

Fanny bay oysters, seasoned and breaded, enhanced with lime, thyme aioli and mango salsa. **11**

Smoked Salmon Plate

Sheets of B.C. smoked salmon with capers & red onion. Dill cream cheese and crostini rounds. **10**

Salt Spring Island Mussels

Poached in marinara sauce with chorizo sausage, garlic baguette. **11**

Roast Red Pepper Brie

Baked brie topped with a sweet red pepper jelly, Fresh herb garnish. Served with our house made crostini rounds. **10**

Roasted Garlic & Camembert

Oven roasted garlic bulbs, served with warm camembert cheese. Mango salsa accent, and served with our house crostini rounds. **10**

Rack of Lamb Chops

House marinade, pan seared medium rare. Served with our potato of the day. **14**

Chorizo Sliders

Chorizo sausage, caramelized onions poached in our marinara sauce and served on crostini rounds. Topped with goat cheese and balsamic reduction. **10**

Tuna Sliders

Sushi grade yellow fin tuna slices with hand cut fruit salsa served on crostini rounds. Teriyaki reduction accent. **12**

The Points Pacific Tapas Platter for 2

Smoked Salmon, crab cakes, tuna carpaccio & Crostini rounds, served with a mini west coast salad. **28**

DID YOU KNOW WE CATER?

SALAD & SOUP

House Salad

Mixed wild greens enhanced with sundried and fresh fruit accented with our wild blueberry vinaigrette.

Small 5 Large 8

Perfect Caesar

Hearts of romaine lettuce and our homemade Caesar dressing, croutons & parmesan cheese.

Small 5 Large 8

Cobb Salad

Romaine lettuce tossed in lemon Dijon vinaigrette, enhanced with roasted chicken, red pepper, celery and green onions. Finished with goat cheese and smoked bacon. **15**

West Coast Salad

Mixed wild greens enhanced with sundried and fresh fruit, red onions, goat cheese and honey roasted pecans.

Finished with our wild blueberry vinaigrette. **12**

Pointed Caesar

Our perfect Caesar topped with sautéed halibut, salmon, prawns and shrimp. Topped with fresh parmesan cheese. **15**

ADD TO YOUR SALAD

CHICKEN BREAST 5
PRAWNS (3) 7.5
SHRIMP 4
YELLOWFIN TUNA 7

Homemade Soup of the day

Ask your server for details.

Small 5 Large 7

BURGERS ETC.**Bison Burger**

Fresh bison beef topped with Okanagan goat cheese, bourbon aioli, lettuce, tomato, and caramelized onion. Choice of soup or salad. **14**

Fanny Bay Oyster Burger

Breaded pan fried Fanny Bay oysters accented with a zesty lime, thyme aioli, lettuce, tomato and red onion. Choice of soup or salad. **12**

Wild Coho Salmon Burger

Pan seared salmon, pesto aioli, cranberry chutney, lettuce, tomato and red onion. Choice of soup or salad. **11**

SEAFOOD**Alaska King Crab**

One pound of Alaska king crab steamed in garlic butter and white wine. Served with rice, vegetables and drawn butter. **35**

Cajun Coho Salmon

Wild Coho salmon Cajun seasoned and pan baked. Topped with hand cut fruit salsa. Served with seasonal vegetables and rice. **17**

West Coast Halibut

Halibut filet encrusted with honey roast pecans, accented with coconut milk and green tea reduction. Served with seasonal vegetables and rice. **24**

The Points Hot Pot

Salmon, halibut, mussels, shrimp, prawns. and king crab. Poached in a Miso and tofu broth. Served with crostini rounds. **25**

ENTREES**Dinner Platter for 2**

Your choice of a soup or salad to start, followed with our platter of Coho salmon, lemon garlic prawns and two filet mignon. Seasonal vegetables and potato. Finished with your choice of dessert. **28 per person**
(Sorry Not valid with entertainment book)

Curried Chicken Rice Bowl

Fresh chicken breast, wok fried with seasonal vegetables and curry, served on our rice of the day. **15**

The Pointed Filet Mignon

Two "AAA" 3oz filet mignon, cooked to your liking. Finished with goat cheese and our balsamic glaze. Served with seasonal vegetables and potato. **23**

ADD PRAWNS 7.5

Also available without goat cheese and balsamic 19

Surf & Turf

Three oz filet cooked to your liking with 1/2 a pound of King Crab. Served with rice, seasonal vegetables and drawn butter. **30**

Roast Rack of Lamb

Marinated lamb rack, oven roasted to your liking, finished with a sprig of fresh mint. Served with seasonal vegetables and potatoes. **28**

Pork Tenderloin

Marinated pork medallions, pan baked, with cranberry chutney garnish. Served with seasonal vegetables and potato. **ADD PRAWNS 7.5 16**

Lobster Ravioli

Fresh pasta loaded with lobster meat tossed in a saffron cream sauce and served with garlic baguette. **16**

Black Linguini Alfredo with Cajun prawns

Fresh pasta tossed in our Alfredo sauce, topped with Cajun prawns and parmesan cheese. **15**

All prices subject to applicable taxes — Parties of eight or more will have an automatic 15% gratuity added to their bill

BEER CIDERS & COOLERS

Smirnoff Ice	6.95	Growers Cider (apple & pear)	6.25
Kokanee	4.95	Corona	5.50
Canadian	4.95	Stella	5.50
Sleeman Clear	5.50	Sleeman Honey Brown	5.50
Alexander Keiths	5.50	Guinness (Bottle)	6.00

WINE

Reds	Glass	.5 litre	Bottle
Mt. Boucherie Summit Reserve Pinot Noir (B.C.)	7.50	22.50	38.00
Sandhill Cabernet/Merlot (B.C.)	8.50	25.00	42.00
De Bortoli Shiraz (Aus)	5.25	15.50	28.00
Red Rooster Merlot (B.C.)	8.50	25.00	42.00
Zinfandel Seven Deadly Zins (Cal)			52.00
Fat Bastard Merlot (Fra)			40.00
Cecchi Chianti (Ital)			29.00
Velletri Riserva (Ital)			39.00
J Lohr Seven Oaks Cabernet Sauvignon (Cal)			47.00
Rodney Strong Cabernet Sauvignon (Cal)			57.00
Wynns Coonawara Shiraz (Aus)			44.00
Luigi Bosca Malbec (Arg)			48.00
Penfolds Rawsons Retreat Cabernet Sauvignon (Aus)			33.00
Burrowing Owl Cabernet Sauvignon (B.C.)			78.00
Burrowing Owl Meritage (B.C.)			95.00
Sandhill Small Lot Petit Verdot (B.C.)			72.00
Whites	Glass	.5 litre	Bottle
Peller Estate Sauvignon Blanc. (B.C.)	5.00	15.00	25.00
Red Rooster Riesling (B.C.)	6.00	17.95	29.00
Sandhill Pinot Gris. (B.C.)	7.75	23.25	38.00
Mt. Boucherie Unoaked Chard. (B.C.)	6.00	18.00	30.00
Red Rooster Gewertz. (B.C.)	6.50	19.25	32.00
Mt. Boucherie Estate Collection Pinot Gris (B.C.)			32.00
Robert Mondavi Sauvignon Blanc (Cal)			35.00
Lindeman Chardonnay (Aus.)			25.00
Quails Gate Chardonnay (B.C.)			38.00
Sandhill Pinot Blanc (B.C.)			36.00
Monkey Bay Sauvignon Blanc. (New Zealand)			42.00
Verdicchio Sauvignon Blanc (Italy)			35.00
Penfolds Koonunga Hill Chardonnay (Aus)			33.00
Burrowing Owl Chardonnay (B.C.)			55.00
White Zinfandel	Glass	.5 litre	Bottle
Beringer White Zinfandel (Cali)	5.00	15.00	24.00
Sparkling			
Cordon Negro (Freixenet)		8.95 mini bottle (200ml)	
Moet & Chandon (Fra)			135.00

Did you know that new liquor laws allow you to take your unfinished bottle of wine home?

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