

Tapas Plates

Baby Dungeness Crab Cakes

Oven baked and served with mixed greens and roasted red pepper jelly accent. **12**

Pan Fried Oysters

Fanny Bay oysters, seasoned and breaded, accented with lime, thyme aioli and hand cut salsa. **11**

Focaccia Sticks

Fresh Focaccia bread, served warm with virgin olive oil and black balsamic vinegar. Great for sharing. **7**

Roasted Garlic & Camembert

Oven roasted garlic bulbs, served with warm camembert cheese, a cranberry chutney accent, and served with our homemade crostini rounds. **10**

House Salad

Mixed greens enhanced with sundried and fresh fruit, red onions, goat cheese and honey roasted pecans accented with our blueberry vinaigrette.

Small 8 Large 12

Perfect Caesar Salad

Hearts of romaine lettuce with our homemade dressing and croutons & Parmesan cheese.

Small 6 Large 9

Thai Prawns

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

Salt Spring Island Mussels

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

Roast Red Pepper Brie

Baked brie, smothered with a sweet red pepper jelly, Served with our homemade crostini rounds. **10**

Chorizo Sliders

Chorizo sausage and caramelized onions sauteed in marinara sauce, served on crostinis and topped with goat cheese and a sweet balsamic reduction. **10**

Salads & Soup

Pointed Caesar Salad

Our perfect Caesar salad topped with sautéed daily fish, prawns and shrimp. **15**

Cobb Salad

Romaine lettuce, red pepper, celery and green onions tossed in a lemon Dijon vinaigrette, then topped with a with roast chicken, goat cheese and smoked bacon. **15**

Add to your salad: Chicken Breast 5, Prawns 7.5, Shrimp 4

Sandwiches ,Burgers & Wraps

Toasted Seafood Sandwich

Fresh fish, shrimp, and crab blended with pesto aioli and mixed cheese, baked on Faloni baguette. Served with your choice of soup or salad. **12**

Bison Burger

Fresh Alberta bison infused with Okanagan goat cheese, topped with caramelized onions and bourbon aioli. Served with your choice of soup or salad. **14**

Fanny Bay Oyster Burger

Seasoned and breaded pan fried oysters accented with a zesty lime & thyme aioli. Served with your choice of soup or salad. **12**

Toasted Chicken Sandwich

Chicken breast lightly dusted with Cajun spice topped with red peppers, pesto aioli, and mixed cheese. Baked on Faloni baguette. Served with your choice of soup or salad. **12**

Thai Steak Wrap (whole wheat wrap)

Thin slices of beef tenderloin, tossed with Thai noodles, peanuts, red peppers and onions then wrapped in a whole wheat flour tortilla. Served with your choice of soup or salad. **12**

Butter Chicken Caesar Wrap

Marinated chicken breast, oven baked and blended with our perfect Caesar salad then wrapped in a whole wheat flour tortilla. Served with your choice of soup or salad. **12**

Brunch

Benny's

All Benny's are served with hash browns on Focaccia. Eggs are cooked medium.

Ham Benny **11**

Seafood Benny (shrimp, crab & fish of the day) **11**

Blueberry Pancakes

Three golden pancakes with butter and syrop. **7.5**

Omelettes

All Omelettes are served with hash browns and your choice of white or brown toast.

Chorizo and goat cheese. **12**

Ham and cheese **11**

Chocolate Hazelnut French Toast

Texas toast filled with Nutella, sandwiched together, dipped in egg and grilled **8.5**

Pasta

Lobster Ravioli

Fresh pasta loaded with lobster meat and tossed in saffron cream sauce. Served with garlic baguette. **17**

Black Linguini Alfredo with Shrimp

Fresh pasta, dyed with squid ink, tossed in our homemade alfredo sauce with baby shrimp. Served with garlic baguette. **15**

Crab & Spinach Pasta Shells

Pasta shells filled with crab, spinach & ricotta cheese. Poached in a vodka tomato cream sauce. Served with garlic baguette. **15**

Butternut Squash & Camembert Medallions

A smaller version of ravioli, tossed in our Marinara sauce with four cheeses. Finished with honey roasted pecans. Served with garlic baguette. **15**

Wines

Reds

Mt. Boucherie Summit Reserve Pinot Noir (B.C.)

Glass 8.50 **.5 litre** 25.00 **Bottle** 40.00

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

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 ½ Bottle 25.00

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

Sandhill Small Lot Petit Verdot (B.C.) 72.00

Whites

Peller Estate Sauvignon Blanc (B.C.)

Glass 5.00 **.5 litre** 15.00 **Bottle** 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

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

Verdiccio Sauvignon Blanc (Italy)35.00

Penfolds Koonunga Hill Chardonnay (Aus)33.00

White Zinfandel

Beringer White Zinfandel (Cali)

Glass 5.00 **.5 litre** 15.00 **Bottle** 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?

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

Seafood Fresh Sheet & Specials

Halibut

Wild Coho Salmon

Wild Sockeye Salmon

Ahi/Yellowfin Tuna

Fresh Oysters

Sablefish/Black Cod

Red Snapper

Sole

Beer N' Stuff

Granville Island draught

(ask your server what's on tap today)

Sleeve 5.00 Glass 3.95

Bottles

Kokanee Corona Stella
Sleeman Clear Canadian Becks N/A
Growers Cider Apple/Pear Smirnoff Ice
Local 5.25 Import 5.95

Sangria

Glass 5.00 Pitcher 24.95

Cocktails

Caesar Spritzer Screwdriver
Seabreeze Long Island Iced Tea
Paralyzer Vodka Slime
Killer Kool Aid Rusty Nail
Tequila Sunrise Bloody Mary
Screw-Up Alabama Slammer
5.95

Martinis

Seabreeze Martini Cosmopolitan
Sour Apple Martini Pear Martini
Peach Sweet Martini Raspberry Royal
Smooth Seduction Crowntini
8.95

Drink Specials

Sunday-Mimosas 4.95
Monday-High Balls 3.95
Tuesday-Wine for 3.95 a glass
Wednesday- Cocktails 4.95
Thursday- Draught Beer 3.95 sleeve
Friday- Martinis 6.95
Saturday- Sangria 3.95 glass 19.95 pitcher

**Ask us about catering, network hosting, large groups,
prepared dinners, ready to cook BBQ'S
Call Matt Derkson 604-644-2743 cel
604-277-7118 work**