

TO START

Artisan bread basket ~ \$2.95
A variety of fresh bread served with whipped butter

SOUPS and SALADS

Chef's Creation ~ Cup \$2.95 or Bowl \$3.95
includes homemade bread

Seafood Chowder ~ Cup \$4.95 or Bowl \$6.95
Featuring Vancouver Island clams, Salt Spring mussels,
and wild West Coast salmon

Caesar Salad ~ Full \$7.95 or Half \$4.95
Crisp romaine, crunchy croutons, fresh parmesan and lemon

Garden Salad ~ \$5.95
Topped with grated beet, carrot, daikon, alfalfa sprouts
and toasted pumpkin seeds and your choice of dressing

APPETIZERS

Calamari ~ \$6.95
Crispy crunch calamari with a light cornmeal breading

Brie Fritters ~ \$8.95
Creamy melty brie from the Comox Valley coated in breadcrumbs, almonds and freshly
ground fennel served on a bed of organic field greens topped with a raspberry coulis

Tempura Prawns ~ \$7.95
Lightly battered and breaded with panko, coconut and sesame seeds served
with sweet chili mayo and fresh herb infused olive oil

Fritzels ~ \$8.95
Tender breaded schnitzel fingers, fried golden brown, served with lemon and parsley
With choice of hot sambal, curry, Thai or plain mayo

Crab Cake ~ \$6.95

A plump tasty crab cake with two daikon salad rolls, balsamic reduction
and a fresh herb Dijon mayo

Chipotle Crab Bake ~ \$9.95

A cream cheese dip with chunks of crab, spinach, chipotle peppers and a hint of lemon
zest served bubbling hot from the oven with grilled naan

LIGHT MEAL

Eggplant Parmigiana ~\$8.95

Golden brown breaded eggplant filets layered with smoked tomato sauce
and fresh grated cheese and topped with smoked mozzarella served with garlic toast

MAIN ATTRACTIONS

(includes soup or salad)

The House Favourite ~ \$13.95

Ground sirloin meatloaf stuffed with caramelized sweet onions
on a base of smoked bacon

McLarens on the Lake Shiraz, South Australia or Castillo de Monseran Garnacha, Spain

Schnitzel ~ Your choice \$14.95

Traditional: with fresh lemon and parsley

Hunter: topped with wild mushrooms and sun dried tomatoes

Adobe Syrah, Chile or Castillo de Monseran Garnacha, Spain

Liver and Onions \$12.95

Breaded beef liver with caramelized onions and red wine gravy

Chef's Choice Chicken

Market price - check with your server

Peter Lehman un-oaked Chardonnay, Australia or Wente Chardonnay, California

Catch of the day

Market price - check with your server

I go to the market every Wednesday and Friday to bring you the very freshest seafood
and fresh choices

Daily Curry

Market price - check with your server

Accompanied with chutney and garnish

Chef's Pastalicious Creation
Market price - check with your server

Desserts ~ Ask your server what's cooking today

Children's Selection ~ Ask your server what's cooking today

Chief Kevan has a passion for creating imaginative dishes with amazing
flavours and textures - made from scratch using wherever possible- local
and fresh ingredients.

November 2009