

STARTERS

CRAB CAPPUCINO \$13

LOTS OF IMITATORS BUT THIS IS THE 'ONE'
ROASTED DUNGENESS CRAB SOUP, MILK FROTH

CAESAR SALAD \$12

ROMAINE, DOUBLE SMOKED BACON
PARMESAN HERB CRACKER

ROASTED CARROTS & BRAISED BEETS \$15

YOGURT, PEARS, BRUSSEL SPROUTS, TOASTED QUINOA
GOOD OLIVE OIL

SEARED SCALLOPS \$18

FRISÉE LETTUCE, CORNBREAD, CORN PUDDING

ENDERBY VENISON CARPACCIO \$17

SHAVED APPLES, WALNUTS
MUSTARD DRESSING, GRILLED BAGUETTE

BACON WRAPPED HEIRLOOM PLUMS \$16

BLUE CHEESE MOUSSE, PLUM REDUCTION, BREAD CRISP

CHARCUTERIE BOARD \$17 SM/ \$28 LG

CURED MEATS, WILD BOAR TERRINE, SMOKED FISH PATÉ
PRAWNS, ARTISAN CHEESE, OLIVES, DRIED FRUIT PATÉ
PICKLES, CIABATTA, CROUTONS

RAUDZ POUTINE \$12

CHICKEN LEG CONFIT, ARTISAN CHEESE CURDS
PAN GRAVY

ARTISAN BREADS \$9

SUNCHOKES HUMMUS
FIG BUTTER

WARM ESTATE OLIVES \$8

MARINATED IN LOCAL AROMATICS

MAIN DISHES

COASTAL

CODFATHERS SELECTION \$ MARKET

TODAY'S BEST FROM OUR FISHMONGERS
JON AND ANNE-MARIE CROFTS

MUSSELS \$28 MAIN/ \$17 STARTER

HARVESTED FROM THE GULF ISLANDS
CHORIZO, TOMATOES, BUTTER, WHITE WINE
CILANTRO PISTOU BAGUETTE
ADD FRITES \$5

BAKED FISH & CHIPS \$18

CHICKPEA BATTER, CUCUMBER TARTAR SAUCE
FENNEL SPICED BAKED FRIES

ARCTIC CHAR \$27

OAT CRUSTED
SPINACH & POTATO SAUTÉ
CRISP ITALIAN STYLE BACON
VEGETABLES, MAPLE BUTTER

STEELHEAD TROUT \$28

OLIVE, ANCHOVY & ONION TART
CARROTS, BURNT ALMOND BUTTER

GRAINS

SIMPLE PASTA \$19

HOUSEMADE PAPPARDELLE NOODLES, PUMPKIN CREAM SAUCE
SAGE, PRESERVED CHERRY TOMATOES, HEMP HEARTS

HAND MADE PARMESAN GNOCCHI \$20 MAIN/ \$15 STARTER

ONION PRESERVE, BLACK GARLIC CREAM

SUPER FINO RISOTTO \$20 MAIN/ \$15 STARTER

PRESERVED HEIRLOOM TOMATO, ARTICHOKE, BASIL

INTERIOR

BUTCHERS CUT \$ MARKET

FROM THE BUTCHER BLOCK TODAY

CHEESE BURGER \$17

GRASS FED BEEF, RELISH, MAYO, POTATO BUN, BAKED FRIES
FARMSTEAD CHEDDAR OR QUALICUM BLUE OR GRASSROOTS GOUDA
ADD APPLEWOOD BACON \$2 ADD GRILLED MUSHROOMS \$2
ADD FRIED HEN'S EGG \$2

WILD MOON FARMS PORK SCHNITZEL SANDWICH \$21

OPEN FACED, MUSHROOM & SHALLOT GRAVY, TOASTED POTATO BREAD
WINTER GREENS

BRAISED PEACE RIVER LAMB SHOULDER \$30

BUTTERNUT SQUASH 'RISOTTO', MINT & RICOTTA STUFFED PEPPER

STERLING SPRINGS BUTTERMILK CHICKEN BREAST \$28

PANKO CRUSTED, FRIED HEN'S EGG, GRUYERE CHEESE
MUSHROOM RAGOUT, BAGUETTE
A CHEF BROCK BOWES SIGNATURE DISH

HERITAGE ANGUS NEW YORK STEAK 8oz \$31/ 16oz \$46

YUKON POTATO PAVÉ, TYROLER HAM CRUNCH & SOUR CREAM
VEGETABLES, QUALICUM BLUE CHEESE AND PEPPERCORN SAUCE

THE RJB \$33

THINK STEAK SANDWICH OR THE ULTIMATE BURGER!
GRILLED BEEF TENDERLOIN, BUTTER POACHED CRAB
SHAVED CURED BACON, ONION JAM, BRIOCHE BUN
ROASTED POTATOES WITH DUCK FAT MAYONNAISE

SIDES

OUR BAKED FRIES \$5

RJB BLACKBERRY KETCHUP

KEN'S MUSHROOMS \$13

JUST LIKE KEN HAS THEM

FRESH HERBS & SHALLOTS

LOCAL GREENS SALAD \$8

PRESERVED FRUIT VINAIGRETTE

GRILLED ADD ONS \$10 EA

FREE RANGE CHICKEN BREAST

GARLIC PRAWNS

BC SALMON

ADD POUTINE \$3

TO FRIES, CHEESE BURGER

OR FISH & CHIPS

AN 18% SERVICE CHARGE
IS APPLICABLE FOR PARTIES
OF 8 OR MORE

