

## SOUPS, SALADS & STARTERS

## SANDWICHES & MORE

### WEEKEND

### BREAKFAST MENU

Served from 11:00 a.m. to 2:00 p.m. Saturdays, Sundays and Holidays

#### Eggs Benedict

11  
Traditionally served, with Ham and Hollandaise Sauce on an English Muffin

#### Sunrise Breakfast

1 egg for 8 or 2 eggs for 10  
Maple Pork Sausage, Bacon or Ham, Served with Roasted Potatoes, Toast and Jam

#### Breakfast Wrap

11  
Scrambled Eggs, Bacon, Lettuce, Cheddar Cheese and Mayo, Wrapped in a Warm Flour Tortilla, Served with Roasted Potatoes

#### Black Forest Ham, Mushroom and Cheddar Omelette

Three Eggs, Served with Roasted Potatoes and Toast

**Soup of the Day** Bowl 6, Cup 4  
Made Fresh Daily

**A cup of Soup is Complimentary when Ordering a Lunch Special**

**Smoked Chowder** Bowl 8, Cup 6  
Creamy Blend of Clams, Halibut, Smoked Salmon, Shrimp and Vegetables, Served with Baguette

**Mixed Green Salad** Full 9, Small 7  
Roasted Shallot Dressing, Cucumbers, Tomatoes, Feta Cheese and Sunflower Seeds

**Caesar Salad** Full 8, Small 5  
Roasted Garlic Dressing with Croutons and Parmesan Cheese

**Grilled Romaine Heart** 9  
Roasted Garlic Dressing, Croutons, Reduced Balsamic and Parmesan Cheese

**Spinach and Apple Salad** 9  
Local Goats Cheese, Honey and Hazelnut Dressing, Toasted Pumpkin Seeds

**Yam Fries** 7  
Chipotle and Lime Mayo

**Steamed Cortes Island Clams** 10  
Chorizo, White Wine, Basil Pesto and Cream

**Chicken Wings** 10  
1 Pound Served with either Thai, BBQ, Teriyaki, Mild or Hot

**Calamari** 10  
Marinated in Kafir Lime and Coriander, Chili Yogurt

**Cheese Nachos** 12  
Cheese, Tomatoes, Black Olives, Green Onions and Jalapeno Peppers, Served with Salsa, Sour Cream and Guacamole

**Halibut and Salmon Cakes** 9  
Coleslaw Salad, Tartar Sauce

**Artichoke Bruschetta** 9  
Tomatoes, Red Onion, Fresh Herbs, Served on Garlic Bread with Asiago Cheese

**Choice of Fries or Salad, for an extra \$1 change Salad to Caesar**

**Beef Dip Au Jus** 12  
Shaved Roast Beef on a Garlic Baguette

**Grilled Italian Sausage** 11  
Served on a Garlic Bun with Sauerkraut, Dijon Mustard, Lettuce, Tomato and Caramelized Onions

**Organic Chicken Club Wrap** 12  
Bacon, Lettuce, Tomato and Garlic Mayo

**Grilled Flank Steak Sandwich** 12  
Served Medium with Our House BBQ Sauce, Mushrooms, Peppers and Mozzarella Cheese, Served on Garlic Baguette

**Fresh Herb Falafel** 11  
Warm Naan Bread with Lettuce, Onion, Tomato, Tzatziki and Pickled Turnip

**Organic Chicken Quesadilla** 13  
Cheese, Green and Red Peppers, Mushrooms and Onions, Served with Salsa and Sour Cream

**Caramelized Onion Flatbread** 9  
Roasted Red Peppers, Kalamata Olives and Goats Cheese

**Halibut & Chips**  
1 piece 12      2 pieces 15  
Crispy Tempura Batter, Coleslaw and Homemade Tartar Sauce

**Meals are served From 11:30 a.m. until 10:00 p.m.**

## BURGERS

(served 11:30 am until close)

With Tomato, Lettuce, Pickle, Red Onion and Mayo. Choice of Fries or Salad, For An Extra \$1 Change the Salad to Caesar

**Beef Burger** 10  
Our Original 7 oz. Patty with Homemade BBQ Sauce

**Bacon Cheese Burger** 12  
Cheddar, Mozzarella and Bacon

**Mushroom Swiss Burger** 12  
Garlic Mushrooms and Melted Swiss

**Organic Chicken Breast** 12  
Salsa, Guacamole, Mozzarella and Back Bacon

**Chickpea and Smoked Tofu** 10  
Pumpkin and Sunflower Seeds, Minced Vegetables, Beet Relish

**Teriyaki Salmon** 12  
Mayo, Pickled Ginger

## PASTAS

Served from 5:00 p.m. daily  
All pastas served with Garlic Baguette

**Linguine Carbonara** 14  
Bacon, Peas, Free Range Egg Yolk, Cream and Parmesan Cheese

**Penne Provencale** 14  
Extra Virgin Olive Oil, Zucchini, Peppers, Capers, Tomatoes, Olives, Artichokes, Basil Pesto

**Chicken Mushroom Linguine** 17  
Roasted Garlic, Fresh Tarragon and Cream

## MAIN DISHES

Served from 5:00 p.m. daily

**Monsoon Coast Chickpea and Cauliflower Curry** 12  
Jasmine Rice, Chili Yogurt, Peach Chutney, Papadom

**Organic Chicken Ping Gai** 14  
Mixed Greens, Jasmine Rice, Sesame Chili Dip, Cilantro

**Steak Frites** 16  
Grilled 8 oz. Striploin, Fries, Roasted Garlic Aioli

**Baby Back Ribs** Full 24, Half 15  
Basted in BBQ Sauce or Baked with a Rosemary Garlic Butter, Served with Daily Potato and Seasonal Vegetables

**Red Thai Seafood Coconut Curry** 18  
Salmon, Halibut and Clams with Vegetables, Jasmine Rice, Toasted Coconut and Cilantro

## DESSERTS

**Apple Berry Fruit Crumble** 7  
Oatmeal and Brown Sugar Topping, Served with Salt Spring Vanilla Bean Gelato

**Flourless Chocolate Cake** 7  
Toffee Sauce, Toasted Almonds, Salt Spring Vanilla Bean Gelato

**Toasted Pecan Tart** 7  
Salt Spring Chocolate Gelato

**Lemon Cheesecake** 7  
Seasonal Berry Coulis, Whipped Cream

**Trio of Organic Saltspring Gelato** 5  
Please Ask About Our Selection

## SUGGESTED PAIRINGS:

\*Our Curries pair with a **2007 Quail's Gate Gewurtraminer**

\*Try our Baby Back Ribs or Penne Provencale with a **2006 California Ravenswood Zinfandel**

\*For dessert, our Flourless Chocolate Cake is complemented with a **2007 McWilliam's Cabernet Sauvignon 2007 Australia** or try one of our selection of ports.

## NIGHTLY SPECIALS

Served from 5:00 p.m.

### Monday

9  
Open Face Beef Sandwich Au Jus with Fries

### Tuesday

14  
½ rack BBQ ribs, Coleslaw and Fries

### Wednesday

Calzone Night  
Priced accordingly

### Thursday

10  
1 lb. Wings and Beer

### Friday

11  
1 piece Halibut and Chips, Coleslaw and Tartar Sauce

### Saturday

Pot Pie and Salad Night  
Priced accordingly

**Sunday** 6 oz. 15 or 8 oz. 18

Prime Rib au Jus, Yorkshire Pudding, Garlic Mashed Potatoes and Seasonal Vegetables