

APPETIZERS

We use the freshest ingredients from our abundant gardens and local island farmers.

- Ⓞ Soup du Jour 12 15
Please ask your server about our Daily Soup Feature!
Served in a Cup or Bowl
- Ⓞ New England Clam Chowder 16.50
- Ⓞ Artisan Greens 15 18
Italian Parsley, Roasted Shallot, Sherry Vinaigrette,
Small or Large
- Ⓞ Belgian Endive, Blue Cheese & Roasted Pecan Salad 19.50
- Chicken Liver & Armagnac Mousse 22
With Dried Cranberries, Blueberries & Baguette.
Gluten-Free option available
- House-Smoked Trout 21
With Onion Marmalade, Caperberries & Crostinis
- Spicy Avocado Prawns 26
With Toasted Sesame Asian Slaw. Gluten-Free Option available
- Escargot, One Dozen 22.50
Paprika Garlic Herb Butter, Reggiano & Baguette.
Gluten-Free option available
- Ⓞ Oysters, Each (minimum of 4 per order) 3.75
Served with Mignonette & Cocktail Sauce

BREAD

- Fresh, Sliced Baguette with Herb Butter 9.75

NORTHERN DIVINE CAVIAR

- 12, 30, 50, 100g 80 180 320 600

VEGETARIAN ENTRÉES

- Artichoke, Feta & Bocconcini 39 46
Ravioli
House-Made Tomato Sauce. Half Portion or Full.
- Ⓞ Cauliflower & Chickpea Masala 42
Served on Basmati Rice alongside Seasonal Vegetables

ENTRÉES

We are proud that our on-site produce is non-GMO and grown in accordance with organic farming standards.

- Ⓞ Shepherd's Pie 38 48
Made with Salt Spring Island Lamb, accompanied by a side of Artisan Garden Greens, Small or Large
- Ⓞ Oven-Roasted Chicken Breast 46
With Kalamata Olive Ratatouille, Smoked Paprika Oil
- Herb Crusted Pacific Halibut 48
Atop Chef's Creamy Parmesan Polenta dressed with Basil Pesto. Gluten-Free option available
- Breaded Pork Tenderloin Schnitzel . . . 38 48
Sunny Hill Farm Egg Spätzle & Wild Mushroom Sauce. Full or Half Portion
- Ⓞ Crispy Duck Leg Confit 47
Sundried Tomato & Zucchini Relish, Nugget Potatoes, Pinot Noir Jus
- Ⓞ Grilled Beef Tenderloin 48 56
Medallion
With Swiss Gruyere Potatoes & Green Peppercorn Jus. Half or Full Portion.
- Pan-Seared Deep Sea Scallops 52
On Traditional Caesar Salad, Shaved Parmesan.
Gluten-Free option available

DESSERTS

- Ⓞ Trio of House-Made Sorbet 17
Topped with Fresh Berries
- Ⓞ Affogato 16 25
Add Coffee Patron, Baileys or Grand Marnier
- Ⓞ Grand Marnier Crème Brûlée 18
- Local Salt Spring Island Cheese Plate 28
Served with Artisan Crisps & Fruit Compote.
- Ⓞ Dark Chocolate Belgian Pâté
Fresh Berries, Caramel Sauce & Chantilly Cream