

DINNER MENU

START HERE

**ROSEMARY & FLAKED SEA SALT
FOCACCIA | 8**
CALABRIAN CHILI BUTTER

**HOUSE-SMOKED & MARINATED
OLIVES | 9**
SMOKED CASTELVETRANOS, MARINATED
OLIVE MEDLEY, CITRUS, HERBS

FRIED HUMBOLDT SQUID | 16
FINGERLING POTATO, SHISHITO
PEPPERS, TZATZIKI

OYSTERS ON THE HALF SHELL | 16
VERDITA GRANITA

CROQUETTES | 15
CHARRED BROCCOLI, SMOKED
APPLEWOOD CHEDDAR, AIOLI

**HOUSE-CURED SMOKED
SALMON RILLETTES | 16**
DILL, ROE, POTATO CHIPS

PORK BELLY | 16
MADEIRA-BROWN SUGAR GLAZE,
FENNEL POLLEN

PASTA & SKILLETS

BAKED MAC N' CHEESE | 24
TROTTOLE, MORNAY SAUCE, GRUYÈRE,
MOZZARELLA, HERB BREAD CRUMBS
ADD: SHRIMP | 9 - BACON | 4 - MUSHROOMS | 4

WEST COAST PAELLA | 32
CHORIZO, CLAMS, MUSSELS, PRAWNS,
PEAS, ROASTED PEPPERS, SAFFRON,
TOMATO

PRIMAVERA | 30
HOUSE MADE TAGLIATELLE, MUSHROOMS,
PEAS, ASPARAGUS, RICOTTA SALATA

BEEF BOLOGNESE | 28
HAND-CUT PAPPARDELLE, GRANA PADANO

FROM THE GARDEN

CAESAR SALAD | 16
GARLIC BREAD CRUMBS, GRANA PADANO
CHEESE

WARM TUSCAN KALE | 14
CHORIZO, MANCHEGO, ROMESCO SAUCE

BURRATA & CIABATTA | 28
ARUGULA, AGED BALSAMIC, AGRESTO
SAUCE

ROASTED POTATOES | 12
BACON VINAIGRETTE, SOUR CREAM &
ONION

CHARRED CABBAGE | 15
CALABRIAN CHILI EMULSION, GARLIC
AIOLI, ANCHOVY CRUMBS

CAULIFLOWER | 16
FRIED FLORETS, ALMOND PURÉE,
PICKLED FENNEL & RAISIN AGRODOLCE

LET'S SHARE

SEARED HOKKAIDO SCALLOPS | 23
PEA PURÉE, BACON, SNAP PEAS, PEA
TENDRIL, SAUCE VIERGE, BROWN BUTTER
POWDER

WAGYU BEEF CARPACCIO | 24
SMOKED MALDON SALT, CRISPY
ONIONS, FRISÉE, CROSTINI

HUMMUS & MERGUEZ | 18
SPICED LAMB SAUSAGE, FORNO-BAKED
ZA'ATAR FLATBREAD, PINE NUTS, SUMAC

SALT SPRING ISLAND MUSSELS | 30
'NDUJA SAUSAGE, TOMATO BRODO, GRILLED
CIABATTA

SKILLET BAKED CHEESE ROLLS | 18
PESTO, TOMATO, FONTINA, MOZZARELLA,
PARMESAN DIP

DINNER MENU

FRUITS DE MER PLATTERS

1 TIER | 109

OYSTERS, 1/2 DUNGENESS CRAB, PRAWNS, ALBACORE TUNA,
SALMON RILLETTES

2 TIER | 205

OYSTERS, DUNGENESS CRAB, PRAWNS, ALBACORE TUNA,
MUSSELS, CLAMS, SALMON RILLETTES

MAINS

FRASER VALLEY PORK CHOP | 44

SUNCHOKE PURÉE, SUNCHOKE CHIPS, CIPOLLINI ONIONS,
ASPARAGUS. GUANCIALE, APPLE DEMI

STEELHEAD SALMON | 38

POTATO RÖSTI, CRÈME FRAÎCHE, WATERCRESS, ARTICHOKES, CAPERS,
WARM SHALLOT VINAIGRETTE

HAIDA GWAI HALIBUT | 42

POTATO GNOCCHI, CONFIT LEEKS, SWISS CHARD, PICKLED SHALLOTS,
HORSERADISH BEURRE BLANC

RARE-SEARED ALBACORE TUNA | 36

GREEN BEANS, NIÇOISE OLIVES, FINGERLING POTATO, MIZUNA,
6 MINUTE EGG, MUSTARD VINAIGRETTE

ROSSDOWN FARMS CORNISH HEN | 38

POLENTA, CHARRED ZUCCHINI, ARUGULA, CRISPY PROSCIUTTO,
SAGE, PECORINO

YARROW MEADOW DUCK BREAST | 46

BARLEY RISOTTO, CONFIT DUCK, MUSHROOM, NAPA CABBAGE,
DUCK JUS

GRILLED NEW YORK STRIPLOIN | 58

CRUSTED BONE MARROW, BROCCOLINI, FRIES, PEPPERCORN SAUCE

DOCKSIDE
RESTAURANT

THE CONSUMPTION OF RAW OYSTERS POSES AN INCREASED RISK OF FOOD-BORNE ILLNESS. A COOKING STEP IS NEEDED TO ELIMINATE
POTENTIAL BACTERIAL OR VIRAL CONTAMINATION – MEDICAL HEALTH OFFICER