

FROM THE PANTRY

TODAY'S SOUP CREATION *CUP \$4½* *BOWL \$6*
SATELLITE SEAFOOD CHOWDER *CUP \$6* *BOWL \$8½*



POACHED PEAR AND SPINACH SALAD

Port poached pear half with local goat cheese, julienne sweet peppers and maple glazed pecans tossed in honey balsamic vinaigrette \$9½

CLASSIC CAESAR SALAD

Romaine leaves, grated parmesan and garlic croutons tossed in house made caesar dressing \$9½

ARBUTUS COBB SALAD

Fresh seasonal field greens topped with chicken, ham, avocado, boiled egg, grape tomatoes and swiss cheese. With your choice of dressing \$12

**ADD A 3 OZ GRILLED CHICKEN BREAST, SALMON FILLET,
HALIBUT FILLET OR BABY SHRIMP TO ANY SALAD \$4**

CASUAL FARE

**SERVED WITH YOUR CHOICE OF HOME CUT KENNEBEC FRIES, GREEN SALAD OR SOUP.
SUBSTITUTE CAESAR SALAD, CHOWDER, YAM FRIES OR ONION RINGS FOR \$1½**

RIDGE BURGER

Our homemade burger patty grilled and topped with lettuce, tomato and kosher dills. Served on a warm sesame kaiser with a smoked steak sauce \$10½

THE SOUTHWEST CHICKEN BURGER

Grilled cajun spiced breast of chicken topped with roasted red pepper and jalapeno jack cheese. Served on a sesame kaiser with chipotle aioli \$11½



JUAN DE FUCA HALIBUT BURGER

Local halibut seasoned with lemon pepper, lettuce, tomato and homemade tartar. Served on a sesame kaiser \$15½

NEW YORK STEAK SANDWICH

*Grilled strip loin steak a top garlic toast with sautéed mushrooms and crispy buttermilk onions
6 oz. \$16 8 oz. \$19*

CRISPY CHICKEN CAESAR WRAP

Breaded chicken fillets, caesar salad and herb aioli in a flour tortilla \$10½

SHAVED ALBERTA BEEF DIP

On toasted garlic baguette with melted swiss cheese and rosemary jus \$12

SHRIMP AND AVOCADO CROISSANT

Baby shrimp, dill aioli with crisp lettuce, tomato and avocado \$11

TURKEY CLUBHOUSE

Sliced turkey breast, crisp bacon, lettuce, tomato and herb aioli on toasted white, rye, sourdough, multigrain bread or wrap \$12

GRILLED QUESADILLA

*Filled with melted cheddar and mozzarella cheese, sautéed peppers, tomatoes and onions, sour cream and salsa. Served with soup, salad or home cut fries \$11½
Add guacamole \$2 Add chicken \$3*

CHEF RECOMMENDATIONS



SATELLITE RED THAI COCONUT CURRY POT

*West coast seafood macerated in red Thai curry, coconut milk with lemongrass essence.
Served with a side car of cilantro scented rice \$15¼
ADD SOME HEAT: BIRDS EYE PEPPERS \$.50*

SEAFOOD FRITTERS

*Golden crispy dungeness crab and shrimp fritters on mango salsa with chipotle aioli.
Served with mesculan greenery and citrus vinaigrette \$12*

SATELLITE FISH TACOS

*Array of salmon and halibut with chipotle infused cabbage slaw wrapped in a flour tortilla
with roasted pineapple mango chutney. Served with soup, salad or fries \$14¼*

ARBUTUS RIDGE STIR-FRY

*Sautéed vegetable medley in our own soy garlic sauce served with jasmine rice
and roasted cashews \$14
CHICKEN \$16 BEEF STRIP LOIN \$17 PRAWN \$18*

LAMB CURRY

*Slow braised leg of lamb in a traditional Indian curry sauce with seasonal vegetables.
Served with cilantro scented rice, coriander cumin yogurt and papadam \$14¾
ADD A TRADITIONAL CONDIMENT TRAY \$3*

STEAK AND MUSHROOM POT PIE

*Tender braised beef, mushrooms and veggies in rich beef gravy, topped with flaky puff pastry.
Served with soup, salad or home cut fries \$11½
AFTER 5PM SUBSTITUTE SIDE FOR SEASONAL VEGGIES AND MASHED POTATOES \$3*

FISH AND CHIPS

*Beer battered 3 oz halibut filet served with home cut fries, coleslaw and tartar sauce.
One piece \$14 Two pieces \$20*

DINNER ENTREES

AVAILABLE DAILY AFTER 5PM



WONTON LASAGNA WITH SEAFOOD RAGOUT - SMALL PLATE

*Crispy wontons layered with shrimp, scallops, prawns, calamari and oysters in a basil cream,
with B.C. wild mushrooms and a roasted red pepper coulis \$14*

NEWFOUNDLAND LOBSTER SALAD - SMALL PLATE

Tender lobster, potato, avocado, green beans, chipotle aioli, fresh greenery and citrus emulsion \$15

SPANAKOPITA SALMON WELLINGTON

*Seared fillet of wild sockeye topped with spinach and feta cheese wrapped in thin pastry, roasted potato
and vegetable ragout with tzatziki buttermilk yogurt drizzle \$24*



PAN-SEARED BEEF TENDERLOIN

*Slow roasted portobello mushroom, stilton blue cheese ravioli,
sour cream scented potato puree, Saskatoon berry jus \$27*

HERB BOURSIN STUFFED BREAST OF COWICHAN VALLEY CHICKEN

Boursin cheese stuffed chicken breast, sour cream scented potato puree, roasted shallot jus \$24

JACK DANIEL'S BOURBON BARBEQUE BABY BACK RIBS

*Our pork back ribs slow braised in bourbon barbeque sauce
with herbed jasmine rice and buttermilk crispy onions \$25*