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## **SALADS**

### **THE ARBUTUS CAESAR**

CRISP ROMAINE LEAVES TOSSED IN A CLASSIC DRESSING WITH GARLIC CROUTONS, SHAVED GRANNA PADANO CHEESE AND CRISP PANCETTA. \$9 FULL \$6 HALF

### **POACHED PEAR AND GOATS' CHEESE SALAD**

SPINACH LEAVES TOSSED IN A HONEY BALSAMIC DRESSING WITH A PORT POACHED PEAR HALF, CRUMBLLED LOCAL GOATS' CHEESE AND CANDIED PECANS. \$9 FULL \$6 HALF

### **SEASONAL BABY GREENS**

WITH GRAPE TOMATOES, ORGANIC PEA SHOOTS AND OUR HOUSE RED WINE SHALLOT VINAIGRETTE. \$6

## **STARTERS**

### **BAKED FANNY BAY OYSTERS**

WITH A PERNOD SPIKED SMOKED RED PEPPER TOMATO COULIS, GRANNA PADANO CHEESE, SPINACH AND SEA SALT. \$13

### **ROSEMARY GRILLED COWICHAN VALLEY LAMB CHOP**

ON CARAMELIZED SHALLOT MASHED POTATOES WITH SEASONAL VEGETABLES, LAMB DEMI GLACE AND CHERRY POINT BLACKBERRY PORT REDUCTION. \$13

### **SEARED SMOKED TUNA WRAPPED SCALLOPS**

DIVER SCALLOPS AND "SALT SPRING ISLAND SMOKED" ALBACORE TUNA SERVED WITH BABY FIELD GREENS AND LEMON CHIVE OIL. \$13

## **ENTREES**

### **GRILLED "AAA" STRIP LOIN STEAK**

SERVED WITH CARAMELIZED SHALLOT MASHED POTATOES, SEASONAL VEGETABLES AND A FOREST MUSHROOM DEMI GLACE \$24

### **HONEY BBQ BABY BACK RIBS**

ONE POUND SERVED WITH CARAMELIZED SHALLOT MASHED POTATOES AND SEASONAL VEGETABLES \$20

### **ROASTED VEGETABLE PENNE**

ZUCCHINI, ROASTED RED PEPPERS, CARROTS, AND OKANAGAN GOATS' CHEESE IN A SMOKED RED PEPPER AND PARMESAN CREAM SAUCE. \$15

### **GRILLED WILD SALMON FILLET**

SERVED ON CORIANDER SCENTED JASMINE RICE AND SEASONAL VEGETABLES. SAUCE CHANGES DAILY. \$18

### **PROSCUITTO WRAPPED COWICHAN VALLEY CHICKEN BREAST**

SERVED ON ROSEMARY, LEMON ROASTED POTATOES AND SEASONAL VEGETABLES. TOPPED WITH A WILD MUSHROOM RAGOUT. \$22

### **PAN ROASTED HALIBUT FLORENTINE**

FRESH SPINACH, GRAPE TOMATOES AND GRANNA PADANO CHEESE. FINISHED WITH A LIME AND WHITE WINE CREAM REDUCTION. SERVED WITH CORIANDER SCENTED JASMINE RICE AND SEASONAL VEGETABLES. \$20

### **BRAISED COWICHAN VALLEY LAMB SHANK**

SERVED ON ROSEMARY AND STILTON CHEESE RISOTTO WITH SEASONAL VEGETABLES AND PORT LAMB REDUCTION. \$20