

## starters

**truffle fries** grana padano, garlic aioli 13 ¾

**salmon tataki** medium rare, ginger +  
wasabi 19 ¾ • gluten friendly soy sauce on request

**shrimp gyoza** wasabi drizzle 15 ¾

**artisan bread to share** bocconcini, arugula pesto  
+ sundried tomato oil 12 ¾

**cajun shrimp fry** cajun dusted shrimp,  
scallions, fries, lime-chipotle drizzle 17 ¾

**shrimp martini** cocktail sauce 18 ¾ •

**poutine** cheese curd, scallion, gravy 14 ¾

**humbolt squid** garlic, onion, romesco sauce,  
orange, chirozo sausage 20 ½ •

**edamame beans** sea salt 12 ¾ •

**scallop spoons** blackened lime-aioli 19 ¾

**beef tenderloin carpaccio** greens, citrus vinaigrette,  
capers, parmesan + warm crostini 21 ½

**boneless pork bites** pepper, sea salt, plum sauce 17 ¼ •

**brie cheese to share** sun-dried tomato compote  
+ baguette rounds 20 ¾

**hot wings** carrot, bleu cheese dip 16 ¾

## soup + fresh greens

**clam chowder** surf + cockle clams, potatoes, cream 13 ½

**seafood chowder** shrimp, fish bites, clams,  
thyme, potato + smoked salmon 16 ¾

**beet salad + whipped goat cheese**  
dill, watermelon radish, orange, fresh greens,  
candied pecans, shaved parmesan 16 ¼ •

**classic caesar salad** intense flavours-garlic,  
anchovies, capers, fresh parmigiana 14 ¾

**cowgirl salad** pecans, dates, feta, corn,  
tortilla, greens, honey-lime dressing 17 ¾ •  
+ **blackened chicken** 7

**cowboy steak salad** 8oz certified black angus®  
sirloin, bell peppers, tomato, goat cheese,  
cucumber, balsamic dressing 29 ¾ •

### elevate your salad

shrimp 9 | salmon 12 ¾ | szechuan tofu 5  
blackened chicken 7 | avocado 5 | garlic baguette 2 ½  
cheese baguette 3 ¾ | skillet of garlic prawns 12

## casual plates

**battered cod** from the west coast, mild white fish, crispy fries, tartar sauce, + apple-coleslaw & lemon  
one piece 17 <sup>3</sup>/<sub>4</sub> | add a second piece 7 <sup>3</sup>/<sub>4</sub>

**dockside halibut fry** north coast, longline caught, battered halibut + fries, tartar sauce + apple-coleslaw & lemon  
one piece 23 <sup>3</sup>/<sub>4</sub> | add a second piece 12 <sup>3</sup>/<sub>4</sub>

**chicken penne** with arugula, mushrooms, roasted tomato, garlic-alfredo sauce 26 <sup>3</sup>/<sub>4</sub>

**truffle spaghetti + meatballs** made in house meatballs, truffle sauce & tomato sauce baby mozza, fresh basil, ricotta 30 <sup>1</sup>/<sub>2</sub>

**vegetarian penne** fresh basil, market vegetables, spinach + blush tomato sauce, parmesan, garlic bread 24 <sup>3</sup>/<sub>4</sub>

**indian butter chicken** tandoori chicken, basmati rice, fried papadum + naan 26 <sup>1</sup>/<sub>4</sub>

**vegetarian butter curry paneer** spinach, cashew paste, raita, basmati rice, naan bread 24 <sup>3</sup>/<sub>4</sub>

**vegan zen bowl** marinated tofu, grapes, apple, kale, sprouts, brown rice-ancient grains, avocado, tahini dressing 21 <sup>1</sup>/<sub>2</sub>  
**gluten friendly on request •**

**blackened tuna**, rare with chipotle aioli, lime over caesar salad + clam chowder 26 <sup>1</sup>/<sub>4</sub>

## burgers + sandwiches

served with fries or side salad

**bacon havarti burger** onion rings, tomato, lettuce, cheese, pickle 22 <sup>3</sup>/<sub>4</sub>

**the peppercorn burger** 7 oz patty with cracked peppercorns, crispy onion, whiskey-peppercorn sauce 22 <sup>3</sup>/<sub>4</sub>

**vegetarian burger** relish, mayo, cheese, pickle, lettuce, sesame seed brioche bun 20 <sup>3</sup>/<sub>4</sub>

**the original cajun chicken sandwich** blackened chicken, tomato, bacon, cheddar cheese, lettuce + adobo aioli on a grilled ciabatta bun 21 <sup>3</sup>/<sub>4</sub>

**substitute:** clam chowder 4 | poutine 4 <sup>1</sup>/<sub>2</sub>  
yam fries, onion rings or caesar salad 3 <sup>1</sup>/<sub>2</sub>  
seafood potage 4 <sup>1</sup>/<sub>2</sub> | gluten free bun + 2



## principal plates

seafood with organic rice-ancient grains as applicable | meat entrée with potato du jour

### **reserved angus striploin**

aged 40 days, 12oz hand cut, chargrilled, served with demi glace, maître d' butter 46 ¼

### **fisherman-lobster spaghetti**

local fish, scallops, prawns, lobster, portofino sauce 41 ¾

### **tuscan scallop & prawn**

sun-dried tomato, spinach, cream, fresh basil, shaved parmigiana + rice 40 ½  
(gluten friendly on request)

### **blackened ling cod + prawns**

local ling cod blackened, cajun-lime cream sauce, jumbo shrimp 40 ½ (gluten friendly on request)

### **peppercorn sirloin**

8 oz center cut  
premium albertan beef, dredged in cracked peppercorn, brandy-pepper sauce 35 ¾

### **filet mignon**

millionaire cut 7-8 oz sterling silver filet, chargrilled with red wine demi 49 ¾

### **grilled lamb chops**

marinated lamb chops, cooked over an open fire, + tzatziki + greek salad 34 ¾

### **earth + surf**

8oz sirloin steak, baseball cut, thyme-demi + canadian lobster tail 59 ¾ ●

### **aussie lamb rack**

fresh herb crust, dijon, cracked peppercorns, balsamic red grape reduction 46 ¾

### **twin cracked canadian lobster**

two 5oz lobster tails, garlic butter 56 ¾ ●

### **enhancements:**

garlic baguette 2 ½ | cheese baguette 3 ¾  
peppercorn sauce 3 ¾ | lobster tail m/p  
skillet of prawns 12 | mushrooms + demi 5 ¾  
sauteed onions 4 ¾

please advise your server of any allergies  
gratuities not included | add 5% GST

● indicates gluten friendly item  
we cannot guarantee any items to be 100% gluten free | pastas & burgers gluten

