



SOUPS

VANCOUVER ISLAND CHOWDER 14/22

Clams, prawns, island fish,
double smoked bacon, house focaccia

SALADS

CAESAR SALAD 19.99

Romaine hearts, caesar dressing,
parmesan, strawberries, croutons

BEAR SPINACH SALAD GF 19.99

Young spinach, sliced strawberries,
shaved apples, toasted almonds,
goat cheese, champagne dressing

GARDEN VEGETABLE GF 19.99

Iceberg, sliced fresh oranges,
steamed seasonal vegetables,
shaved apple, ricotta salata,
sesame dressing

NICOISE SALAD GF 19.99

Spring mix, green beans,
confit potato, egg, olives,
fresh local blueberries, citrus dressing
Choice of tuna confit or seared ahi

TRADITIONAL TOMATO CAPRESE 19.99

Heirloom tomato, fior de latte,
focaccia crisp, ricotta salata,
limoncello reduction, mint sauce

ADD

Grilled Blackened Chicken (7oz.) **15**

Grilled Tenderloin (6oz.) **22**

6 Grilled Prawns **16**

MOUNTAIN FAVOURITES

CHICKEN TACOS GF 20

Blackened chicken, lime jalapeño coleslaw,
pico de gallo, corn tortilla

SIRLOIN BURGER 21

Onion ring, cheddar, lettuce, tomatoes
ADD Side fries 7

HALIBUT & CHIPS 24

1 piece beer battered halibut, tartar sauce, coleslaw,
lemon, house-cut fries
ADD 1 piece of halibut 9

BEEF DIP 22

Braised beef, fried onions, garlic aioli,
provolone, filone bread, au jus
ADD Side fries 7

GRILLED CHICKEN CLUB 22

Blackened chicken, bacon, tomato, lettuce,
garlic aioli, cheddar cheese, filone bread
ADD Side fries 7

TUNA MELT 22

Lemon herb confit albacore tuna, red onion,
provolone cheese, aioli, filone bread
ADD Side fries 7

GF Gluten free

Please advise your server of any allergies or dietary restrictions you may have.

All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.