



A P P E T I Z E R S

- AGEDASHI TOFU** 15.95
marinated firm tofu, house made spicy pickles, chili sesame soy glaze, sriracha aioli, scallions & sesame seeds **V · VP**
- BABY BACK RIBS** 18.95
1 lb, choice of: sweet chili or salt & pepper **GP**
- WAGYU BEEF CARPACCIO** 20.95
parmesan, baby arugula, maple dijon aioli, pickled shallots, fried capers & crostini **GP**
- CHARCUTERIE BOARD FOR TWO** 23.95
regionally sourced salami, smoked duck breast, coppa, prosciutto, artisanal cheeses, pickles, preserves & crostini **GP**
- NACHOS** 13.95
perfect for one! , jalapeno, bell peppers, monterey jack cheese, tomato, sour cream & smoked tomato salsa **GF . V**
+nacho beef 1.95 + nacho chicken 1.95
+guacamole 2.95
- TRUFFLE FRIES** 9.95
roasted garlic aioli, white truffle oil & reggiano **V · VP**
- YAM FRIES** 8.95
served with chili lime aioli **V · VP**

D A I L Y SPECIALS

- MONDAY** CHEF'S CHOICE
TUESDAY CHEF'S CHOICE
WEDNESDAY BBQ RIBS NIGHT
THURSDAY LIVE PASTA BAR
FRIDAY FRESH SEAFOOD
SATURDAY LIVE SUSHI BAR
SUNDAY ROAST NIGHT

- COCONUT CRUSTED PRAWNS** 17.95
mango jalapeno aioli, lemon black pepper, smoked honey, scallions & chili
- MEDITERRANEAN MEATBALLS** 17.95
kofta spiced beef meatballs, harissa tomato compote, tzatziki, toasted pita, arugula, feta
- CHORIZO DIABLO FLATBREAD PIZZA** 17.95
medium spicy chorizo, cheddar cheese, baby arugula, pickled jalapeno, black pepper lemon honey & tomato compote sauce
- CALAMARI** 18.50
sun dried tomato bruschetta, feta, balsamic reduction, tzatziki & fresh lemon
- CHICKEN WINGS** 14.95
choice of: jalapeno bbq, salt & pepper, maple chili, lemon pepper or classic hot
- ONION RINGS** 9.95
served with chili lime aioli & honey mustard **V**

SOUP OF THE DAY 10.95

ask your server for more details

SEAFOOD CHOWDER 11.95

creamy new england chowder, fresh fish, clams & seafood medley **GP**

HARVEST SALAD

half 7.95 · full 11.95

baby spinach, fresh cherry tomato, roast corn, cranberries, toasted seed, red wine vinaigrette **VG · GF**

CAESAR

SALAD half 8.95 · full 12.95

romaine hearts, smoked bacon, croutons, reggiano & house made dressing **GP**

HOUSE
FAVORITES

FISH & CHIPS 20.95

local beer-battered haddock, french fries, traditional tartar sauce, dill salt & house coleslaw

substitute halibut 28.95

GRILLED CHICKEN & PEAR SALAD 21.95

grilled chicken breast, roasted pear, candied walnuts, pickled red onion, toasted sunflower and pumpkin seeds, cherry tomato, blue cheese & red wine vinaigrette **GF**

COMMODORE BREAKFAST CROISSANT 16.95

Fried egg, swiss cheese, arugula, tomato, garlic aioli, bacon & choice of side

PORK BAHN MI SANDWICH 18.95

braised pork belly, pickled carrot, radish, cilantro, spicy mayo, cucumber, ciabatta buns.
Sub cauliflower fritters for vegetarian option

CHICKEN CLUB SANDWICH 19.95

grilled farmcrest chicken breast, smoked bacon, roasted garlic aioli, iceberg lettuce, tomato, smoked cheddar, toasted ciabatta bun & choice of side

STEAK SANDWICH 24.95

5 oz sterling silver striploin, roasted garlic aioli, arugula, blue cheese butter, garlic ciabatta & choice of side **GP**

MUSHROOM & SWISS BURGER 21.95

fresh ground chuck burger, smoked bacon, swiss cheese, sautéed mushrooms, house made burger sauce, pickled red onion, lettuce, tomato, toasted brioche bun & choice of side

RAINBOW POKE BOWL 21.95

marinated ahi tuna, wild canadian rice, mango, edamame beans, cucumber, pickled carrot, radish, cabbage, poke sauce & honey sriracha mayo **GP**

LENTIL BURGER 17.95

house made spiced lentil patty, tomato jam, wild baby arugula, crispy fried onions, toasted vegan brioche bun & choice of side **VG**

HOUSE BURGER 18.95

fresh ground chuck burger, house made burger sauce, pickled red onion, lettuce, tomato, toasted brioche bun & choice of side **GP**

***smoked cheddar 1.95**

SIDES

Harvest Salad OR Caesar Salad
OR French Fries OR Daily Soup OR
Seafood Chowder OR Half & Half \$1.95

Sweet Potato Fries \$ 1.95

Onion Rings \$ 2.95

Truffle Fries \$ 2.95

AVAILABLE ALL DAY

**FRUTTI DI MARE
LINGUINE** 34.95

seared scallops, atlantic mussels, jumbo prawns, tomato basil rose sauce, fresh basil & parmesan **GP**

LENTIL CROQUETTES 23.95

butternut squash purée, fennel roasted cauliflower, pickled red onion and arugula salad, roasted wild mushrooms & lemon miso vinaigrette **VG · GF**

**TUSCAN CHICKEN
PENNE** 29.95

spinach, kalamata olives, cherry tomatoes, sun dried tomato olio sauce, feta, garlic bread & fresh herbs **VP**

+ **tofu 4.95** + **jumbo prawns 10.95**

ENHANCEMENTS

+ **STRIPLOIN 5OZ** 11.95

+ **JUMBO PRAWNS** 10.95

+ **TROUT** 13.95

+ **CHICKEN BREAST** 8.95

+ **MARINATED TOFU** 4.95

+ **GARLIC CIABATTA** 2.95

+ **CHEESE CIABATTA** 3.95



MAIN COURSES

AVAILABLE AFTER 5PM

**BRAISED
SHORT-RIB** 32.95

Wild Mushroom risotto, Pickled Mushroom, Parmesan, Truffle Oil

STEELHEAD TROUT 33.95

Local Acorn Squash, Sage Brown Butter, Pumpkin seed Dukkah, Buttered Brussel Sprouts, Parsnip Puree

GRILLED STRIPLOIN 38.95

sterling silver 10 oz centre cut, roasted garlic mashed potatoes, seasonal farm vegetables, caramelized shallot & syrah demi glace **GF**

**ROASTED CHICKEN
SUPREME** 29.95

duck fat fingerling potatoes, cauliflower purée, seasonal farm vegetables, truffle chicken demi & pea tendrils

SCHNITZEL DINNER 28.95

, Braised Red Cabbage, Dill Spaetzle, Hunter Sauce, Fresh dill

V · Vegetarian **VG** · Vegan **VP** · Vegan Possible **GF** · Gluten Free **GP** · Gluten Free Possible
