

## SHARED PLATES

### BONE MARROW

chimichurri, popped caper, pickled mustard seed, crostini 21  
**add bourbon luge - MP**

**CRAB CAKES** crab, arugula, pickled shallot, cucumber, preserved lemon yogurt 27

**SEARED SCALLOPS** yuzu kosho, charred carrot & dashi puree, pickled shimeji mushroom 26

**CHARRED OCTOPUS** chorizo sausage, olive aioli, confit tomato, orange, kelp oil, chimichurri, balsamic reduction 29

**BRUSCHETTA** focaccia, tomato, basil, goat cheese, balsamic reduction, basil oil 17

**CRISPY BRUSSELS SPROUTS** salsa macha, peanut, pickled shallot, queso fresco, lime, honey, cilantro 18

**BAKED ISLAND BRIE** spruce tip syrup, hazelnut, rosemary, crisp apple, crostini, black truffle dust 22

**MUSSELS & CLAMS** choice of: white wine & garlic  
**or** coconut & lemongrass  
**or** chorizo, saffron, vermouth house focaccia 26

**CHARCUTERIE BOARD** local cured meat, housemade pickle & preserve, cracker, crostini, 35  
**add local cheese - 16**

## SALADS/BOWLS

**SOUP DU JOUR** ask your server for the selection of the day 6 / 10

**SEAFOOD CHOWDER** kelp, candied salmon, halibut, shrimp, mussels, clams, basil oil 14 / 19  
**add a crab cake - 11**

**RAINFOREST SALAD** seed blend, pickled shallot, carrot, cucumber, tomato, radish, house dressing 12 / 16

**ROASTED BEET SALAD** candied and pickled beet, baby arugula, winter spiced hazelnut, crumbled goat cheese 18 / 25

**CAESAR SALAD** romaine lettuce, roasted garlic and anchovy dressing, crouton, crispy caper, grana padano 13 / 17

**BAMFIELD KELP SALAD** bull & macro kelp, glass noodle, chili, furikake, lime, ginger cilantro, kelp aioli, wonton crisp 20  
**add tuna tataki - 18**

**SHRIMP & CRAB COBB SALAD** bleu claire cheese, avocado, egg, tomato, honey balsamic vinaigrette 35

**LINGUINE VONGOLE** manila clam, white wine, confit tomato, grana padano, parsley, garlic focaccia 32

**RICE NOODLE BOWL** kelp, coconut, lemongrass, bok choy, wild mushroom, carrot, radish, peanut, cilantro, chili oil 25

**ISLAND FARMHOUSE RICE BOWL** chicken thigh, jasmine rice pilaf, cucumber salad, cilantro, springford farm egg, furikake holy duck chili mayo, seasonal vegetable, 29

**BOUILLABAISSE** lingcod, mussel, clam, shrimp, pacific octopus, saffron, fennel, tomato, grilled bread, aioli 49

### ENHANCEMENTS

Selva Prawn +15  
Seafood Medley +20  
Pacific Salmon +16  
Mushroom Ragout +6  
Bleu Claire +6  
Tuna Tataki +16  
Crab Cake +11



## RAW & CHILLED

**FRESH SHUCKED OYSTERS** ask your server for the selection of the day served with horseradish, lemon, hot sauce, seaweed mignonette, 1/2 dozen - 24  
**dozen - 44**

**ALBACORE TUNA TATAKI** avocado, sesame, ginger, soy, wasabi, macro kelp, wonton crisp 26

## ENTREES

**STEAK DINNER** roasted garlic mashed potato, seasonal vegetable, crisp carrot, veal glace  
**6oz tenderloin - 50**  
**12oz ribeye - 60**

**63 ACRES BEEF SHORT RIB** nashi pear-bulgogi glaze, roasted garlic mashed potato, tumeric pickled daikon, 55

**PACIFIC SALMON** maple & mustard glaze, baby potato, seasonal vegetable 35

**ROASTED SABLEFISH** kimchi fried rice, miso & sake butter sauce, baby bok choy 42



**WE SUPPORT LOCAL**  
Our menu features fresh, sustainable, and locally sourced ingredients.

## CASUAL FARE

**NACHOS** three cheeses, house spice, tomato, green onion, olive, jalapeño, cilantro, salsa con queso, pico de gallo, sour cream 28  
**half size - 19**  
**add chicken, beef, bacon or chorizo - 6**  
**add guacamole or extra dip - 4**

**CHICKEN WINGS** crudite & blue cheese dip, **choice of:** hot, bbq, maple hot, sea salt & cracked pepper, jerk spiced rub, chili lime, caramel & fish sauce 22

**CHIPS & DIP** sea salt & malt vinegar, everything bagel dip 15

**MAC & CHEESE** cavatappi noodles, cheddar & parmesan cream sauce, truffled bread crumbs 20  
**add crab - 15**  
**add bacon & jalapeño - 8**  
**add chorizo - 6**

**POUTINE** qualicum cheese curd, beef gravy, crispy fries 16

**TRUFFLE FRIES** crispy fries, black truffle dust, grana padano, parsley, roasted garlic & arugula aioli 16

**LINGCOD & CHIPS** 1 or 2 piece, crispy beer batter, tartar sauce, apple & tarragon coleslaw, lemon 19/28

**PRIME RIB DIP** filoncini, horseradish aioli, swiss cheese, buttermilk onion 29

**SIDES:** fries, soup du jour, caesar salad, green salad, jasmine rice, mashed potato

**PREMIUM SIDES (+5):** fresh potato chip, mini poutine, truffle fries, mac & cheese

**SPRINGFORD FARM BEEF BURGER** sesame bun, leaf lettuce, tomato, onion, pickle, mayo 20

**ISLAND FARMHOUSE CHICKEN BURGER** sesame bun, crispy fried chicken thigh, holy duck chili mayo, apple & tarragon slaw 22

**SALMON BURGER** sesame bun, moroccan spice rub, preserved lemon yogurt, balsamic onion jam 25

**VEGGIE BURGER** sesame bun, smoked tofu marinated portobello mushroom, goat cheese, tomato jam, roasted garlic & arugula aioli 21

### ADD-ONS

bacon +3  
mushroom ragout +3  
cheddar +3  
buttermilk onion +3  
springford farm egg +3  
half avocado +3