

SHARED PLATES

BURRATA roasted pear, burnt orange, pistachio, basil oil, white wine syrup, vi sea salt, crostini **22**

BONE MARROW caper gremolata, pickled mustard seeds, crostini **21**
add bourbon luge - MP

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

CHARRED OCTOPUS chorizo sausage, olive aioli, orange, braised fennel, kelp oil, parsley, balsamic **28**

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

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

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

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

CHARCUTERIE BOARD housemade pickles and preserves, crackers, crostini **35** **add local cheeses-16**

RAW & CHILLED

FRESH SHUCKED OYSTERS ask your server for today's variety served with horseradish, seaweed mignonette, hot sauce, lemon **1/2 dozen-24**
dozen- 42

LOCAL ALBACORE TUNA TATAKI avocado, sesame, ginger, soy, wasabi, macro kelp, wonton crisp **23**

CAVIAR SERVICE hardboiled egg, fresh fried potato chips, shallots, capers, crème fraîche, chives **150**

SALADS/BOWLS

SOUP DU JOUR ask your server for today's creation **6 / 10**

SEAFOOD CHOWDER salmon, cod, shrimp, mussels, clams, basil oil **14 / 19**
add a dungeness crab cake - 11

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

CAESAR SALAD romaine lettuce, roasted garlic and anchovy dressing, croutons, grana padano cheese **13 / 17**

WARM WINTER GREENS

braised fennel, poached pear, candied hazelnuts, goat cheese, bacon & sherry vinaigrette **18 / 25**

BAMFIELD KELP SALAD

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

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

SEAFOOD CAVATAPPI salmon, cod, mussels, clams, selva prawns, white wine, tomato & parmesan cream sauce, house baked focaccia **40**

RICE NOODLE BOWL local kelp, coconut lemongrass broth, bok choy, cabbage, wild mushroom, carrot, radish **25**

RICOTTA GNOCCHI braised kale, local wild mushrooms, grana padano, cream, walnuts, spruce tip syrup **36**

BOUILLABAISSE salmon, cod, mussels, clams, shrimp, octopus, saffron, fennel, tomato, grilled bread, aioli **47**

ENHANCEMENTS
Selva Prawns (3) - 15
Seafood Medley - 20
Kuterra Salmon - 16
Wild Mushrooms - 6
Bleu Claire - 6
Burrata - 15
Round for the Kitchen - 12

ENTREES

STEAK DINNER roasted garlic mashed potatoes, parsnip crisp, seasonal vegetables, veal glace
6oz Tenderloin - 50
12oz Ribeye - 60

63 ACRES BEEF SHORT RIB roasted garlic mashed potatoes, seasonal vegetables, red wine jus, crispy onions **49**

CHICKEN PUTTANESCA tomato, anchovy, capers, olives, braised kale, feta cheese, cavatappi noodles **29**

KUTERRA SALMON maple & mustard glaze, baby potatoes, seasonal vegetables **35**

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

DUCK CONFIT du puy lentil cassoulet, orange, fennel, tamarind gastrique **35**

CASUAL FARE

NACHOS three cheeses, house spices, tomatoes, green onions, olives, jalapeño, cilantro, beer cheese sauce, pico de gallo, sour cream **28**
half size - 19
chicken, beef, or bacon - 6
guacamole or extra dip - 4

CHICKEN WINGS

served with crudite & blue cheese dip, **choice of:** hot, jerk, bbq, maple hot, vi sea salt & cracked pepper, salsa macha, caramel & fish sauce **21**

MAC & CHEESE cavatappi noodles, three cheese blend, truffled bread crumbs **20**
add dungeness crab - 15
add bacon & jalapeño - 8

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

POUTINE local cheese curds, beef gravy, crispy fries **16**

TRUFFLE FRIES crispy fries, grana padano, truffle oil, flatleaf parsley, roasted garlic & arugula aioli **15**

BEEF DIP shaved prime rib, horseradish aioli, swiss cheese, buttermilk onions **27**

BEEF BURGER sesame bun, leaf lettuce, tomato, onion, pickle, mayo **19**

ADD-ONS
bacon +2.5 buttermilk onions +2.5
mushrooms +2.5 fried egg +2.5
cheddar +2.5 half avocado +3

CRISPY CHICKEN BURGER sesame bun, buttermilk fried chicken, chipotle mayo, apple & tarragon slaw **21**

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

VEGGIE BURGER sesame bun, marinated portobello mushroom, smoked tofu, goat cheese, tomato jam, roasted garlic & arugula aioli **19**

SIDES: fries, soup, caesar salad, green salad, jasmine rice, mashed potatoes

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



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



All prices subject to applicable taxes. Please advise your server if you have any allergy concerns or dietary restrictions. Gratuities are not included. A 20% gratuity will be added for groups of 6 or more.