

Dinner Mains

The Pacific Prime Steak Experience

Our steaks are AAA Certified Angus Beef prepared in our Montague steak broiler
Your choice of truffle-mushroom, brandy-peppercorn,
red wine-thyme or Pacific Prime steak sauce
All steaks served with fresh buttered vegetables and kennebec mashed potatoes

9 oz Sirloin

32

10 oz Strip Loin

33

12 oz Rib Eye

34

Duck 2 Ways

local chanterelles, root beer gastrique, honey dew

31

Island Farmhouse ½ Chicken

whipped potatoes, Merlot reduction, lardons, crispy shallots

25

Salt Spring Island Chèvre Ravioli

butternut squash purée, sage-brown butter, pickled chanterelles

25

½ Rack of Lamb

tasting of potatoes, whole grain mustard jus, salsa verde paint, herb crust

33



Dungeness Crab

herbes de Provence roast potatoes, haricot vert, tarragon-drawn butter
market price

Hand Cut Fettuccine

olive cheeks, rocket, sundried tomato-basil pesto, reggiano

23

Jumbo Prawns

preserved lemon-saffron pilaf, ginger beurre blanc

33



Seared Wild Salmon

new potatoes, fennel, sauce vierge

27

add to your Entrée

jumbo prawn 3

scallop 3

Chef Michael Sproul



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

*Please advise your server if you have any allergy concerns
All prices subject to applicable taxes, gratuities are not included,
a 15% gratuity is requested on groups over 8 guests*