

FEATURES

KELP CURED TUNA
radish, pickled apple,
spiced wonton chips,
yuzu dashi 23

BEEF CARPACCIO
chilled horseradish cream,
pickled mushrooms,
crispy garlic, arugula,
grana padano 25

SEARED SCALLOPS
carrot puree, braised kale,
pickled mushrooms 28

START + SHARE

THE BEACH CLUB CHOWDER
salmon, cod, baby shrimp,
mussels, clams,
basil oil 14/20

LITTLE QUALICUM BRIE
maple syrup, pickled apple,
winter spice, crostini 25

SOUP DU JOUR
ask your server for the
selection of the day 8/12

CHARCUTERIE BOARD
local cured meat,
selection of cheese,
house made pickles +
preserves, 35

WINTER SALAD
greens, carrot, roasted beets,
radish, seed blend,
cucumber, goat cheese,
pickled apple,
olive oil + lemon vinaigrette
22

CAESAR SALAD
roasted garlic + anchovy-
dressing, grana padano,
croutons, crispy capers,
lemon 13/17

MESCLUN GREENS
radish, gem tomatoes,
cucumber, carrot,
pickled shallots,
sweet onion vinaigrette 13/17

CLAMS + MUSSELS
confit tomatoes, lemon,
white wine, shallots,
grilled focaccia 28

CLASSIC PRAWN COCKTAIL
prawns, lemon,
cocktail sauce 30

DUNGENESS CRAB BITES
arugula, pickled shallots,
truffle dust 24

FRESH SHUCKED OYSTERS
horseradish, lemon wedge,
mignonette, hot sauce
half dozen MP
full dozen MP

MAIN EVENT

MISO GINGER BOWL
coconut rice,
curried carrot puree,
roasted vegetables,
green onion, ginger miso glaze
ling cod 33
chicken thigh 31
grilled tofu 29

63 ACRES BEEF BUTCHER BLOCK
beurre maître d', demi-glace,
whipped potatoes
6 oz. tenderloin 56
12 oz. rib eye 65

FOREST MUSHROOM GNOCCHI
white wine, cream, braised kale,
roasted walnuts, 36

RATHREVOR SEAFOOD BOIL
clams, mussels, prawns,
crab, potatoes, corn,
lobster consommé 64

WILD SALMON
parsnip puree, braised kale,
roasted kabocha squash,
juniper + cranberry gastrique
36

ENHANCEMENTS

jumbo prawns 7 each
cured tuna 16
crab salad 15
dungeness crab legs 19

jumbo seared scallop 8 each
wild salmon 15
grilled chicken thigh 14
grilled tofu 8



WE ARE A PROUD
OCEAN WISE PARTNER

CASUAL FAVOURITES

PRIME RIB DIP
horseradish, aioli,
swiss cheese,
crispy onions 29

COD + CHIPS
beer battered, tartar sauce,
apple + tarragon coleslaw,
lemon
one piece 19 two piece 31

BEEF BURGER
greens, tomato,
onion, pickle, mayo 26

**ISLAND FARMHOUSE
CHICKEN BURGER**
chipolte mayo, pickles,
coleslaw 24

WILD SALMON BURGER
greens, balsamic onion jam,
arugula aioli 26

VEGGIE BURGER
arugula aioli, tomato jam,
goat cheese, pickle, greens 22

CHICKEN WINGS
hot, bbq, korean sweet chili,
salt + pepper,
crudite, blue cheese dip 22

MAC + CHEESE
cavatappi noodles,
cheddar + parmesan cream,
truffled breadcrumbs 22
add crab 15
add bacon 6

TRUFFLE FRIES
truffle dust, grana padano,
arugula aioli 18

SIDE OPTIONS

fries, soup du jour, caesar salad, mesclun greens,
mac + cheese (+5), seafood chowder (+5)

ADD ON'S +5

sautéed mushrooms, bacon, avocado, cheddar, blue cheese,
goat cheese, swiss cheese

WE SUPPORT LOCAL

Our menu features
fresh, sustainable, and
locally sourced ingredients.

