
START AND SHARE

Truffle Yam Fries

Lightly Fried, Truffle Oil, Chipotle Aioli \$10

Gf Lamb Cheeks

Braised Lamb Cheeks with Tarragon, Cranberry and Jalapeño Mint Jelly \$16

Bruschetta

Tomato, Artichoke Hearts, Pesto, Olive Oil, Balsamic, Feta, Parmesan \$14

Pommes Frites

Truffle Oil, Fresh Herbs, Cracked Pepper, Parmesan, Garlic Aioli \$9

Vietnamese Calamari

Lightly Dusted and Peppered with a Sweet Soy Sauce \$14

Crab Cake

Dungeness Crab Meat, Panko Encrusted, Chipotle Aioli, Mango Salsa \$15

Gf Pernod Prawns

Pernod, Cream, Crushed Red Chili Pepper \$14

Baked Brie

Triple Cream Brie, Roasted Garlic, Golden Phyllo, Raspberry Coulis and Balsamic Reduction \$17

Regianno Meatballs

Minced Beef and Pork, Pomodoro Sauce, Parmesan and Crostini \$12

French Onion Soup

The Classic with Crostini and Swiss Cheese \$10

Gf Mussels

Shallots, Basil, Fresh Herbs, Pesto Cream Sauce, Garlic Toast \$19

Prime Shires

Beef Stuffed Yorkshire Pudding, Horseradish Aioli, Au Jus \$15

Gf Mushroom Truffle Risotto

Fresh Herbs, Shallots, Truffle Oil, Shiitake Mushrooms \$11

Gf Wings

Crushed Chilies and Pepper with Crudites and Tzatziki puree. \$14

FRESH SALADS

Half Sizes Also Available, Full Salads Served With Garlic Toast, Add Chicken For \$4.50, or 6 oz Trout Filet, 8 oz Striploin, or Prawns for \$10.00

Gf Caesar Salad

House Made Dressing, Baby Romaine, Polenta Croutons, Parmesan \$13

Garden Chicken Salad

Dijon, Maple Balsamic Dressing, Cherry Tomatoes, Crisp Apple, Celery, Red Grapes, Toasted Pecans, Feta \$14

Gf Rocket Salad

Arugula, Almonds, Red Onion, Feta, Fig Vinaigrette, Chorizo Sausage \$16

Gf Market Greens

Mixed greens, Red Onion, Red Peppers, Blueberry Vinaigrette, Beasley Sunflower Sprouts \$12

Gf Spinach Salad

Feta, Bacon, Red Onion, Almonds, Tomatoes, Tarragon Vinaigrette \$15

Gf Kale & Curried Prawns

Fresh Kale, Shallot Rice Vinegar Dressing, Crisp Apple, Roasted Cashews, Green Onion, Beasley Sprouts, Tiger Prawns \$18

CASUAL

Pastas Served with Garlic Toast, and the Burgers Served with Pomme Frites. Substitute Rice Noodles For \$2

Chorizo Burger

Smoked Chorizo, Peppered Gouda, Apple Slaw, Maple Bacon, Wild Mushrooms \$17

Tagliatelle a la Bolognese

Pork and Beef Rague, Tagliatelle Noodles, Parmesan Reggiano \$18.5

Ginger Beef

Ginger, AAA Beef, Tiger Prawns, Red Peppers, Fettuccine Noodles, with a Dijon Soy Cream Sauce \$22.5

Spinach and Ricotta Cannelloni

Tube Pasta Stuffed with Spinach and Ricotta Baked in Pomodoro Sauce and a Three Cheese Blend \$19

Pesto Chicken Penne

Free Range Chicken, Sun-Dried Tomatoes, Mushrooms, Artichoke Hearts, in a Pesto Cream Sauce \$21

The Danny Rickaby

Affectionately Named After our Late Founder. It is Literally a Culinary Experience on its own. 5oz Filet Mignon, Brioche Bun, Prosciutto, Gouda, Bacon Jam, Duck Fat Mayonnaise, Grilled Tomato, Beasley Sunflower Sprouts, Roasted Potato Skewer \$32

NEAPOLITAN PIZZA

Margherita

Tomatoes, Fresh Basil, Buffalo Mozzarella, Cracked Pepper \$18.75

BBQ Chicken

Maker's Mark BBQ Sauce, Red Onion, Jalapenos \$22.25

Roasted Garlic

Spinach, Olives, Mushrooms, Garlic, Red Peppers \$22.75

Duff

Rosemary, Feta, Sun-Dried Tomato, Roasted Garlic, Black Olives \$22.75

Pepperoni

Italian Pepperoni, Button Mushrooms \$19.75

Sicilian

Italian Sausage, Sun-Dried Tomatoes, Caramelized Onions, Banana Peppers, Mushrooms \$22.25

SEAFOOD

Gf West Coast Salmon

Crispy Skin Salmon, Potato, Daikon, Kale, Tomatoes, and Lemon Foam \$34

Gf Pacific Halibut

Halibut, Parsnip Puree, House Made Potato Chips, Tomato, Arugula, and Basil \$35

Gf Seafood Hot Pot

Salt Spring Island Mussels, Trout, Scallops and Prawns Sautéed in a Spicy Red Thai-Inspired Curry Coconut Cream, with Lime-Scented Basmati Rice \$34

MAINS

Gf Beef Short Rib

Braised Boneless Short Rib, Stilton Cabernet Demi, Garlic Mashed Potato, Market Vegetables \$34

Jambalaya Bowl

Spicy Creole Prawns, Chicken, Chorizo, Peppers, Tomato, Arborio Rice \$25

Gf Maker's Mark BBQ Back Ribs

Pork Back Ribs Slow Cooked with Garlic Mashed Potato, and Market Vegetables \$29

– Half Rack Available for \$20

Chicken Parmcetta

Bone in Free Range Chicken, Pancetta, Swiss and Parmesan Cheeses, Pomodoro Sauce with Herb Butter Linguini and Asparagus \$30

STEAKS

We Serve Canada's Best AAA Butcher Block Angus Reserve Beef. All Steaks are Dry Aged for 29 Days and Served with Your Choice of Garlic Mashed Potatoes, Baked Potato, Fettuccine Bolognese, Roasted Potato Skewer, or Yam Fries and Seasonal Vegetables.

Upgrade your side to Wild Mushroom Truffle Risotto, or a Double Baked Potato Croquette for 4.50

New York 10oz \$37, 12oz \$43, 14oz \$49

Peppercorn New York 10oz \$39, 12oz \$45, 14oz \$51

Ribeye Blackened or Charbroiled 12oz \$40, 14oz 46

Filet Mignon 5oz \$38, 8oz \$48, 10oz \$55

Filet Oscar 5oz \$47, 8oz \$57, 10oz \$64

ENHANCEMENTS

Slab of Gorgonzola

\$7

Lobster Tail

\$25

Peppercorn Sauce

\$6

Bearnaise Sauce

\$4

Garlic Prawns

\$10

Scallops

\$17

SHARED SIDES

Mushrooms

\$8

Creamed Spinach

\$7

Guinness Onion Rings

\$8

Asparagus

\$9

****Gf** Gluten Friendly. Help Us Help You! Not All Ingredients Are Listed. Guests With Food Allergies, Celiac Disease or Other Dietary Concerns Please Inform Your Server Prior to Ordering**