# DINNER

## Smaller Plates

**Fresh shucked Phantom Creek oysters, tomato chili sangrita** 2 ea

**Coca - flat bread with hand peeled shrimp, oyster mushrooms, rocket and chèvre, virgin olive oil** 9

**Ceviche - halibut and shrimp, tomato, avocado, jalapeno and cilantro, citrus zest, white corn chips** 12

**Saltspring mussels - Brazilian smoked chili and lime coconut broth, grilled flat bread** 14

**Calamari - breaded and deep fried with jalapenos, cilantro yogurt** 11

**Ancho pepper seared albacore tuna, piri piri, jalapeno and fennel escabeche** 8

**Arugula salad, cherry tomatoes, shaved radish, quinoa, sweet onion & feta cheese, preserved lemon vinaigrette** 10

**Tijuana Caesar salad, chili dusted tortilla strips, parmesan, tabasco spiked traditional dressing** 9

**Chickpea fries, with smoked paprika mayo** 6

**Baja fried rockfish tacos, chipotle crema, salsa roja** 7

**Wild Mexican prawns, fried white corn arepas, fresh guacamole, chive oil** 12

**Benton Bros. cheese plate - Quebec Le 1608, Saltspring Blossom's Blue and Manchego, peppered pear, gooseberry compote, baguette and pepita crisps** 15

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## Larger Plates

**Bison flat iron steak, chimichurri, sauteed cherry tomatoes and queso smashed new potatoes** 19

**Lamb shank, malbec slow-braised, ancho mashed potatoes, green beans sofrito** 22

**Beef short rib, amber ale and pasilla pepper braised, white bean succotash** 18

**Polenta, grilled fennel, organic oyster mushroom and fresh herb saute, caramelized onion** 16

**Paella - smoky tomato and saffron arborio rice stew, Baja prawns, Saltspring mussels, local fish, pale ale infused chorizo** 20

**Chicken breast, guava rum glaze, asparagus and chili butter roasted yam** 19

**Halibut, charred tomatillo salsa, saute of shaved fennel, swiss chard and white beans** 21

**Lois Lake steelhead trout, sauteed summer vegetables and fingerling potatoes, fresh tarragon almond butter** 18

*All seafood and meat selections are sustainably harvested and organically raised and can be chosen with confidence.*

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## Desserts

**Coconut and sour cherry rice pudding, gooseberry compote, candied coconut** 7

**Flourless chocolate cake, toffee sauce,vanilla bean gelato** 8

**Brandy pannacotta, caramelized apples, sugar oat crumble** 7

**Pastel de tres leches - spongecake drenched with three milks, maple Chantilly and crushed pecan praline** 7