



Starters

Crispy Cauliflower Bites

sriracha honey glazed with cilantro and house-made ranch
9

🌱 Warm Scallop Salad

arugula, radicchio, a crispy poached egg, shaved parmesan, bacon & curry aioli
16

🌱 B.C. Sidestripe Shrimp Peel & Eat

sautéed in garlic herb butter with garlic focaccia
15

🌱 Mussels

tomatoes, white wine, roasted garlic & cream served with fresh bread
16

Roasted Bone Marrow

served with pickled red onion & garlic focaccia
15

Bison Tartare

cured egg yolk, apple dijon, fried capers, arugula and house-made potato chips
16

Tarte Flambée

daily creations on crisp puff pastry
13

Cheese & Charcuterie Board

mixed B.C. cheese & charcuterie selection served with fresh bread
18

Calamari

served with red onion, tzatziki & pita bread
11
½

🌱 Fresh Oysters on the Half Shell

ask your server for today's catch
2 ¾

Salads

add grilled chicken breast or 🌱 garlic prawns 7 ½ add 🌱 salmon 13 ¾

Classic Caesar

crisp romaine, bacon, parmesan, garlic croutons with house-made caesar 10

Beet & Citrus Salad

mixed greens, roasted beets, orange, candied walnuts & blue cheese with balsamic vinaigrette 12

Buddha Bowl

sprouted grains, roasted yam, crispy chickpeas, carrots, beets, avocado, spinach & peanut sauce 14

Soups

Clam Chowder

baby clams, bacon, potatoes, roasted garlic & cream 7

Lobster Bisque

with lobster, dungeness crab and baby scallops 9

Soup du Jour

ask your server for today's special 6

We believe in using the freshest quality available. As a result of this some items, like shellfish, are only available in limited quantities.

The consumption of raw seafood or raw meat poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.



Recommended by the Vancouver Aquarium as ocean-friendly.

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Mains

Wild Mushrooms & Gnocchi

seared cauliflower, pickled red onion, cream sauce & fresh herbs 19

Prawn Linguine

tossed in creamy tomato sauce with seared prawns & garlic focaccia 24

Salmon

maple soy glazed with squash & spinach barley risotto & tempura vegetables 28

Braised Lamb Shank

red wine braised with parmesan polenta & crispy brussel sprouts & mint gremolata 28

Pork Schnitzel

mushroom sauce, garlic mashed potatoes & seasonal vegetables 24

Seared Duck

crispy polenta fries, bok choy and pickled carrots 32

Bison Flatiron Steak

house-made gnocchi, broccolini & chimichurri 36

Surf & Turf

striploin, garlic prawns, warm potato salad & seasonal vegetables 34

Crab & Prawn Dinner

baby potatoes, seasonal vegetables & drawn garlic butter 34

Add Ons

lobster tail	20	pan gravy	2
 garlic prawns	7 ½	sautéed mushrooms	5
 crab legs	20	chimichurri	2 ½
 scallops	12	shoestring fries	3
crispy brussel sprouts	6 ½	polenta fries	5 ½
warm potato salad	3 ½	parmesan polenta	4 ½
garlic mashed potatoes	3 ½	gnocchi & gravy	8
garlic focaccia	2	seasonal vegetables	3 ½

Between Bread

served with house-cut shoestring fries

add bacon 2 ½ , smoked cheddar 1 ¾ , bacon jam 2 , fried egg 2 , mushrooms 2 ½ , blue cheese 2 ½

Storms Burger

house-ground beef topped with bacon jam & crispy onions, tomatoes, lettuce & pickles on a brioche bun 17

Pesto Chicken Burger

panko crusted *or* grilled chicken, avocado, mayo, tomatoes, lettuce, onion & pickles on a brioche bun 16

Pakora Veggie Burger

spicy pakora topped with tzatziki, onions, tomatoes, lettuce & pickles on a brioche bun 14

Steak Sandwich

8 oz striploin with caramelized onions, horseradish mayo & field greens 22

Thank you to our local suppliers: Organic Oceans Seafood, Red Collar Brewing, SSOL Organic Farms, Spruce Goose Chop'n Block, Harper's Trail Winery, Golden Ears Farm, Iron Road Brewing

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