

WATER


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Grilled Salmon 32
*cress, peas and pea tendrils, golden beets and fennel
 salmon roe, citrus vinaigrette, duck fat confit fingerling potatoes*
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Seared Haida Gwaii Halibut 34
*asparagus, roasted mini gem tomatoes
 crispy taro, charred lemon aioli*
- 
Roasted Ling Cod and Jumbo Prawn 32
*asparagus and roasted roma with grilled potato toast
 garlic, lemon and mustard seed butter*
- 
Dockside Cioppino 34
*salmon, halibut, prawn, clams and scallops, heirloom
 tomato broth with fennel and caper, petite baguette*
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Rainbow Trout 29
*whole trout seared with cipollini onions, artichoke hearts
 crushed green olives, capers, lemon, white wine, fresh tomato
 and olive oil, served with a petite baguette*

LAND

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Crispy Skin Boneless Cornish Hen 28
*roasted bunch carrots, cipollini onions and fingerling
 potatoes, yellow plum, thyme flowers, natural jus*
- Grilled Beef Tenderloin 6oz** 32
*irish dubliner cappelletti
 smoked black cherry, port and natural juices
 grilled asparagus and charred tomato*
- Slow Roasted Prime Rib**


<i>creamy baked garlic potatoes, asparagus</i>	8oz	30
<i>mushrooms, veal jus and butter, duck fat fried</i>	10oz	32
<i>Yorkshire pudding. While quantities last.</i>	12oz	35
- 
Heritage Beef Back Ribs 34
*old bridge dark lager braised, roasted tomatoes
 and duck fat confit fingerling potatoes,
 cider mustard slaw*
- Five Spice BBQ Half Duck** 33
*shanghai noodle with gai lan, peppers, garlic, ginger and sesame
 chili - soy peanut sauce*

-  gluten free *please ask your server about*
-  vegetarian *modifying any dish to suit any*
-  vegan *dietary requirement*



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


*All prices subject to additional 5% GST

SALADS

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 Seven Leaf Greens 8 sm | 11 lg
*peas, shaved fennel, grape tomatoes and tiny croutons,
Johnston pilsner-honey-lavender and lemon vinaigrette*

The Dockside Caesar 9 sm | 12 lg
*grilled garlic crostini, warm bacon and burnt lemon
crispy romaine hearts with garlic white anchovy aioli
and shaved parmesan*

  Spinach and Goats Cheese 17
*Okanagan fresh goats cheese and strawberries
toasted almonds and grilled peach vinaigrette*


 Market Tomatoes and Bocconcini 14
*fresh sliced vine ripened tomatoes, basil marinated bocconcini
extra virgin olive oil and aged balsamic reduction
tiny croutons*


Chilled Sugar Cane Prawns and Noodle 14
*shanghai noodles, asian vegetables, toasted cashews
roasted garlic and red pepper jelly with sesame and lime*



**Add grilled chicken, chilled sugarcane prawns or smoked salmon 6

PASTA

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Casarecce Amatricana 20
*roasted heirloom tomato, guanciale, onion, caper, basil
garlic, extra virgin olive oil and finished with shaved reggiano*

 Smoked Salmon Penne 21
*smoked wild Kodiak sockeye salmon, dill, capers
heirloom tomato, cream, chardonnay*

 Pappardelle, Carrot and Arugula 19
*carrot puree and fresh arugula, toasted almonds
tomato confit, crumbled goats cheese and basil*

  Zucchini Ribbons: the “un-pasta” 19
*shoe string zucchini sautéed with dried tomatoes, thyme
garlic and cream, finished with crumbled asiago*

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Artisan Bread Rolls
served warm with house butters

6



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