

FRESH OYSTERS      SOUP DU JOUR  
3.50 each              7.95

WARM OLIVES      POMME FRITES  
6.00                      6.00

BBQ PULLED PORK POUTINE  
14.95

STEAMED FRESH PEI MUSSELS  
White Wine, Cream, Lemon, Tarragon & Dill  
14.95

WILD BC SALMON  
Cured in Citrus & Sea Salt. Capers, Shallots  
Braised Leek, Cooked Egg, and South Pacific Dressing  
13.95

HAYES GARDEN RHUBARB SALAD  
Poached, Pickled, Pureed,  
Housemade Ricotta & Citrus Vinaigrette  
13.95

ASPARAGUS, BACON, & EGG  
Applewood Smoked, 63.5 Degree Poached  
Kimchi-Ranch Style Dressing  
13.95

SELVA PRAWNS & PARISIENNE GNOCCHI  
Toasted Almonds & Red Wine-Chorizo Reduction  
14.95

"3 DAY" BEEF BRISKET CROQUETTE  
Smoked, Braised, Pulled, & Fried with Yukon Potato  
Horseradish Cream & Crisp Fennel Salad  
13.95

CAESAR  
Local Greens, House Smoked Boar Bacon,  
Asiago, Croutons, Roasted Garlic Dressing  
10.95

OCEAN WISE CATCH OF THE DAY  
Presented by your Server  
28.95

ATLANTIC LOBSTER RAMEN  
Simmered with Soba noodles in a Sea Broth  
Roast Tomato, Vegetables, & Medium Cooked Egg  
34.95

CURRY ROASTED CAULIFLOWER WEDGE  
Fresh Vegetables & Toasted Cashews  
Seared in a Thai Style Coconut-Green Curry Sauce  
24.95

SMOKED GRILLED PORK LOIN  
Robinson's Maple & Whiskey Jus  
Roasted Yukon & Sweet Potato Dauphinois  
28.95

BRASSERIE BISON RIBEYE  
Roquefort & Wild leek Butter, Cabernet Jus  
Trio of Tomato Salad  
37.95

MONGOLIAN BBQ CHICKEN  
A Marinated & Grilled Supreme  
Fresh Cabbage Slaw & Mustard-Yoghurt Dressing  
28.95

SMOKED & GRILLED LAMB SIRLOIN  
Fresh Cilantro & Sunflower Seed Pesto  
Mediterranean Style Cous Cous Salad, Pepper Puree  
32.95

STEAK FRITES  
A Grilled 9 oz, 40 day Aged, Beef Striploin,  
Lemon, Herb, Moutard, & Pepper Butter  
33.95

18% gratuity will be added to bills  
including six or more guests.

#### CHEERS TO 15 YEARS!

Whether it's your first time or your twenty first  
time, we just wanted to say thank you for your  
support. This little place has been around a  
long time and we have always enjoyed serving you.

Bon Appetit!

Your Hosts Since 2002,  
Dianne Chrysler & Derek Griffiths

Head Chef Ian McMillan