

### FRESH OYSTERS ON ICE

**ON THE ½ SHELL – SHUCKED TO ORDER** - Hand Raised Oysters with a cowboy vinaigrette **AQ**

**FRIED OYSTERS** local fanny bay oysters, lightly fried **17.99**

**POPCORN SHRIMP** crispy fried, with spicy mayo **15.99**

**TEMPURA PRAWNS** with a sweet chili sauce **14.99**

**CRISPY CALAMARI** marinated in buttermilk, chillies & red onion **15.99**

**POTATOE SKINS** blended cheese, bacon, green onions, spicy mayo **14.99**

**JALAPENO POPPERS** filled with cream cheese, with a sweet chili sauce **13.99**

**TRUFFLE FRIES (V)** truffle oil, garlic oil, fresh parmesan with a watercress dip **11.99**

**SOUTHERN STYLE BRUSSELS SPROUTS** lemon, parmesan, chilli flakes **10.99**

**DRY RIBS** crispy pork ribs tossed in steak spice **14.99**

**BUFFALO CAULIFLOWER** fried with **hot sauce** or **sweet chilli** **14.99**

**MINI BURGERS** cheddar cheese, sambal mayo, lettuce, tomato, onion **15.99**

**MINI CRISPY CHICKEN SANDWICHES** mozzarella, cheese, lettuce, tomato **15.99**

**SALT & PEPPER WINGS** 1 pound – or BBQ, Franks Hot, Korean BBQ sauce is also available **16.99**

**MARGHERTA PIZZA** with house sauce, fresh basil, fresh tomato, mozzarella **17.99**

**ITALIA PIZZA** house made thin crust pizza shell with Italian sausage, ham, pepperoni & fresh basil **18.99**

**CALIFORNIA PIZZA** with pesto, garlic, red onion sundried tomato, prawns and mozzarella cheese **18.99**

### SALADS and CHOWDER

Add to Salads: Prawns, Grilled Salmon, Seared Tuna or Pan-seared Halibut

**ORGANIC GARDEN GREENS** house made balsamic, corn, onion, tomato, corn, carrot, candied walnuts **11.99**

**CRISPY CHICKEN & NOODLE SALAD** field greens, honey-lime vinaigrette, peanut sauce **19.99**

**FYING AHI TUNA PLATTER (GF)** served rare, house made balsamic vinaigrette **21.99**

**EMERALD KALE & GRILLED PRAWN SALAD** (peanut) kale, fresh greens, romaine, mint, feta **19.99**

**WEST COAST CLAM CHOWDER** “famous since 2002”, **made in house**, house made focaccia bread **10.99**

**SEAFOOD CHOWDER** with wild sockeye salmon, **Salt Spring Island** mussels and tiger prawns & focaccia **15.99**

### BURGERS

**SALT SPRING LAMB BURGER** local ground lamb, from Quarrystone Farm, fresh Brioche bun (limited) **21.99**

**CHOP HOUSE BURGER** seared bacon, BBQ sauce and mozzarella cheese, with fries **19.99**

**SHAVED RIBEYE ON CHARRED GARLIC BREAD** (add mozzarella cheese 1.99) beef dip au jus **21.99**

**DING’S CRISPY CHICKEN SANDWICH** chicken, mozzarella, bacon, home-made kale slaw, tomato **17.99**

### ENTREES

**BUTTERNUT SQUASH RAVIOLI WITH PRAWNS** butternut squash ravioli, truffle butter, sage **29.99**

**PACIFIC HALIBUT** pan seared, with a mango salsa, brussels sprouts and garlic mash potatoes **34.99**

**CEDAR PLANK WILD SOCKEYE SALMON** with ginger cream or three mustard sauce **29.99**

**SALT SPRING MUSSELS & POMME FRITES** in ginger cream sauce, cilantro, red onion **23.99**

**HALIBUT FISH & CHIPS** French fries, hand dipped sparkling battered Halibut, kale slaw, Chef Sauce **21.99**

**ROSEMARY CHICKEN & PRAWNS** mushrooms, sun-dried tomatoes in a rosemary garlic cream sauce **29.99**

**CAMPFIRE BARBECUE RIBS** 1/2 rack of slow cooked pork ribs, with coleslaw and French fries **23.99**

**BONE IN RIB EYE STEAK & FRITES** with southern brussel sprouts and French fries **44.99**

**LAMB POPS** ½ rack of lamb, flamed grilled, cut in “pops” served with southern style brussel sprouts **43.99**

### BOWLS

**POKE BOWL** Ahi Tuna, Sockeye Salmon or crispy tofu sushi Nori, rice, cilantro, carrot, cucumber **20.99**

**PASTA MILANO** roasted garlic cream sauce, sundried tomato, mushrooms **18.99** Add: chicken, prawns, tofu 6.99

**SEAFOOD PASTA (GF pasta available)** Salt Spring Mussels, wild Sockeye salmon & Prawns **29.99**

**AFTER DINNER** **FRUIT CRUMBLE PIE** a la mode/**LOV in a JAR** - UNBAKED CHEESECAKE /

**ICE BOX MUD PIE / WARM DOUBLE CHOCOLATE BROWNIE** – vanilla ice cream

or **GOURMET DOUGHNUTS** fried to order - **10.99 ea.**