

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 **18.99**
POPCORN SHRIMP crispy fried, with spicy mayo **15.99**
TEMPURA PRAWNS with a sweet chili sauce **15.99**
EDAMAME tossed in steak spice **10.99**
CRISPY CALAMARI marinated in buttermilk, chillies & red onion **17.99**
JALAPENO POPPERS filled with cream cheese, with a sweet chili sauce **15.99**
TRUFFLE FRIES truffle oil, garlic oil, fresh parmesan with a watercress dip **11.99**
SOUTHERN STYLE BRUSSELS SPROUTS lemon, parmesan, chilli flakes **11.99**
DRY RIBS crispy pork ribs tossed in steak spice **14.99**
BUFFALO CAULIFLOWER fried with **hot sauce** or **sweet chilli** **14.99**
SALT & PEPPER WINGS 1 pound – or BBQ, Franks Hot, Korean BBQ sauce is also available **16.99**

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 **12.99**
CEASAR SALAD house made dressing, croutons, fresh parmesan **12.99**
CRISPY CHICKEN & NOODLE SALAD field greens, honey-lime vinaigrette, peanut sauce **19.99**
FLYING AHI TUNA PLATTER (GF) served rare, house made balsamic vinaigrette **22.99**
EMERALD KALE & GRILLED PRAWN SALAD (peanut) kale, fresh greens, romaine, mint, feta **20.99**
WEST COAST CLAM CHOWDER “famous since 2002”, **made in house**, house made focaccia bread **12.99**
SEAFOOD CHOWDER with wild sockeye salmon, **Salt Spring Island** mussels and tiger prawns & focaccia **16.99**

BURGERS

- SALT SPRING LAMB BURGER** local ground lamb, from Quarrystone Farm, fresh Brioche bun (**limited**) **22.99**
SALT SPRING CHOP HOUSE BURGER local ground beef bacon, BBQ sauce and mozzarella cheese **20.99**
DING’S CRISPY CHICKEN SANDWICH chicken, mozzarella, bacon, home-made kale slaw, tomato **19.99**
SHAVED RIBEYE ON CHARRED GARLIC BREAD (add mozzarella cheese 1.99) beef dip au jus **23.99**

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 **37.99**
CEDAR PLANK WILD SOCKEYE SALMON with ginger cream or three mustard sauce **31.99**
SALT SPRING MUSSELS & POMME FRITES in ginger cream sauce, cilantro, red onion **24.99**
HALIBUT FISH & CHIPS French fries, hand dipped sparkling battered Halibut, kale slaw, Chef Sauce **24.99**
ROSEMARY CHICKEN & PRAWNS mushrooms, sun-dried tomatoes in a rosemary garlic cream sauce **29.99**
CAMPFIRE BARBECUE RIBS slow cooked pork ribs, with coleslaw and French fries 1/2 **26.99/ full 34.99**
NEW YORK STRIP LOIN & FRITES 1 LB. with southern brussel sprouts and French fries **49.99**
LAMB POPS ½ rack of lamb, flamed grilled, cut in “pops” served with southern style brussel sprouts **46.99**

BOWLS

- POKE BOWL** Ahi Tuna, Sockeye Salmon or **crispy tofu** sushi Nori, rice, cilantro, carrot, cucumber **23.99**
PASTA MILANO roasted garlic cream sauce, sundried tomato, mushrooms **19.99** Add: **chicken, prawns, tofu 7.99**
SEAFOOD PASTA (GF pasta available) Salt Spring Mussels, **wild** Sockeye salmon & **31.99**

- AFTER DINNER** **FRUIT PIE** a la mode/**LOV in a JAR** - UNBAKED CHEESECAKE / **ICE BOX MUD PIE** /
WARM DOUBLE CHOCOLATE BROWNIE a la mode or **GOURMET DOUGHNUTS** 10.99 ea.