

Appetizers

Soup of the Moment	Cup \$2.75 Bowl \$4.50
Garlic Cheese Toast & Tzadziki	\$5
Indonesian Vegetable Spring Rolls	\$9
3 house made vegetarian spring rolls. Served with thai sweet chili & oriental plum sauce	
Artichoke & Spinach Dip	\$9
A warm cream cheese dip served warm with mediterranean bread stix	
Beef Carpaccio	\$10
Shaved Canadian beef, romano, grainy dijon, balsamic vinegar & olive oil with organic greens	
Crispy Fried Cumin Chili Chicken Tenders & Blue Cheese Dip	\$10
House made with fresh island chicken breast	
Seafood Stuffed Mushroom Caps	\$11
Cream cheese, crab, shrimp, almond, dill & mozza filled mushroom caps	
Dungeness & Blue Crab Cakes	\$11
2 pan-fried crab cakes, served on baby spinach leaves with roasted bell pepper mayo	
Indonesian Mussels	\$11
Sweet, plump mussels from the Discovery islands, simmered in red curry cream, with pernod	
Kalamari & Tzadziki	<i>Perfect for sharing!</i> \$11
Fried kalamari & house tzatziki sauce	

Salads

Mixed Organic Greens	\$6
Dressings: creamy dill, balsamic & herb, raspberry vinaigrette, oriental, or blue cheese	
Caesar Salad with crispy Fusilli croutons	\$6
Candied Pecan & Fresh Apple Salad	\$9
Crunchy caramelized pecans, sliced fresh apple, garden greens & balsamic vinaigrette	
Chinese Chicken Salad	\$12
Our famous Asian dinner salad, with chilled chicken, crisp vegetables, almonds & sesame seeds	
Warm Seafood Caesar Salad	\$12
Garlic sautéed tiger prawns, scallops & baby clams on a meal size Caesar salad	
Prawn & Feta Spinach Salad	\$12
With tomatoes, cucumber, sweet red peppers, balsamic & herb dressing	
Cajun Grilled Chicken & Smoked Almond Spinach Salad	\$12
With toasted sunflower seeds, dates, salad vegetables & citrus sweet chili dressing	

Casual Meals

Served with: tossed greens, cup of soup, or house cut fries. Caesar salad... Add \$1

Chicken & Cheese Quesadilla	\$12
Grilled in a red tortilla, with peppers & chives served with fresh salsa & sour cream	
Thai Chicken Wrap	\$12
Sweet chili chicken, shredded carrots, cucumber, peppers, assorted greens & mayo	
Cobb style Chicken Wrap	\$12
Flame grilled chicken, bacon, lettuce, tomato & blue cheese dressing in a red tortilla	
3 Cheese Deluxe Burger	\$12
2 meat patties, cheddar, feta & mozzarella cheeses, lettuce, tomato, and special sauce	
Double Italian Deluxe Burger	\$12
2 meat patties, mozzarella cheese, bacon, lettuce, tomato, and special sauce	
Beef, Mushroom & Cheddar Crazy Spud	\$14
Sautéed beef & mushrooms baked with peppercorn demi glace sauce	
Prawn, Feta & Hollandaise Crazy Spud	\$14
Sautéed prawns, tomatoes & scallions, baked with hollandaise & feta cheese	

If you have special dietary requirements or food allergies, please advise your server

Signature Dishes



Chicken Breast Parmesan	\$18
Parmesan breaded Vancouver Island chicken, baked with marinara & italian cheeses. Served on our house made spaghetti tossed with sauteed vegetables, cream & black pepper	
Coastal Pork Schnitzel	\$21
Canadian porkloin, lightly breaded & fried crisp, topped with sauteed prawns, peppers, tomatoes & béarnaise, served with potatoes & seasonal vegetables	
Grilled Fresh Local Salmon with Prawns & Scallops	\$21
Flame broiled salmon, served with tiger prawns, scallops & fettuccine , tossed in a light Chardonnay, chive & cream sauce	

Pasta & Stirfrys

	small size	evening size
Uncle John's Meatball & Spaghetti	\$14	\$17
A family recipe from the Rusconi side, fresh ground veal, beef & pork, rolled with lots of parmesan cheese. You won't believe it til you see it!		
Wild Mushroom Ravioli & Feta Cheese with Red Chili Butter	\$14	\$17
Ravioli tossed in chili butter, set in house made marinara, finished with feta cheese		
Smoked Chicken, Mushrooms, & Cream Pesto Spaghetti	\$14	\$17
House smoked chicken, mushrooms, fresh basil, sunflower seeds, parmesan, olive oil & cream		
Peppercorn Chicken & Fusilli	\$14	\$17
Chicken, mushrooms & egg noodles in green peppercorn, cream & red wine sauce with veggies		
Prawn, Shrimp & Scallop Fettuccine	\$15	\$18
Sometimes simple is best. Shellfish & egg fettuccine in a mild cream chardonnay sauce		
Prawns, Fusilli & Feta Cheese with Garlic Butter	\$15	\$18
Tiger prawns, tomatoes & chives tossed with fusilli & fresh garlic butter, with feta cheese		
Prawns, Mussels, Scallops & Italian Sausage Fettuccine	\$16	\$19
Tiger prawns, local mussels, sliced sea scallops & italian sausage simmered in a fragrant fresh crushed tomato sauce, over fettuccine. Served with grilled garlic foccacia toast		
Teriyaki Glazed Tiger Prawn Stirfry	\$14	\$17
Tiger prawns, quick fried vegetables & teriyaki glaze. Served on steamed basmati rice		
our famous...Curried Chicken Stirfry	\$14	\$17
Chicken breast, vegetables & our housemade curry. Served on steamed basmati rice		

Substitute crispy fried tofu for chicken or prawns in any of our pastas or stirfrys

Mains from the Grill

Meals for large or small appetites. Looking for a lighter meal, choose a single portion of grilled meat. If you are extra hungry or looking forward to great left-overs, just double it

All our grilled meats are served with roasted Comox valley potatoes, sour cream dill dip & seasonal vegetables

	Single	Double It
5oz Chicken Breast with Candied Balsamic Pecans	\$16	\$22
5oz Lemongrass Curry Rubbed Chicken Breast	\$16	\$22
6oz Pork Tenderloin, Grilled Pineapple Scallion Chutney	\$17	\$24
½ Rack Baby Back Ribs with Ancho Blackberry BBQ Sauce	\$17	\$24
6oz Bacon Wrapped Filet Mignon	\$24	\$36
6oz Filet Mignon, Local Dungeness Crab & Bearnaise	\$27	\$45
8oz New York Steak & Mushroom Peppercorn sauce	\$24	\$36

Special requests!! We Love them! Chef David & crew would be pleased to roast you a whole pig, cook your salmon or your prawns, we just need a few days notice & a reservation for truly Herculean feats.