

STARTERS

Soup of the Day chef's daily creation	7
Dungeness Crab Roll fresh horseradish, apple, sweet soy, spicy aioli	14
Albacore Tuna Crostini's cucumber, arugala	11
Crispy Calamari sweet and sour glaze, roasted pineapple, red pepper	11
Tuna Tataki yuzu soy dressing, pickled shimiji mushrooms, fresh grapefruit	11
Tempura of Beef Short Rib coconut curry sauce, pickled radish salad	14
Trio of House Marinated Satay's fresh mint chutney, peanut sauce, chili miso beef ~ chicken ~ lamb	16
Halibut Fish Tacos spicy pickled cabbage, lime yogurt, fresh salsa	12
Braised Beef Poutine québec cheese curds, curry veal jus	11
Korean Style Butter Leaf Lettuce Wraps chili and soybean sauce braised pork belly caramelized sablefish	14 16
Charcuterie Board cured meats, house pickles, warm toast	22
Artisan Cheese Plate imported & domestic cheeses, chinook honey, rye snap bread three cheeses five cheeses	15 20
Half Dozen Market Oysters fresh horseradish, banana pepper hot sauce	15

SALADS

Artisan Greens spring market vegetables, house pickles, chèvre noir, toasted almonds, citrus mint dressing	9
Buffalo Mozzarella vine ripened tomatoes, shaved red onion, cucumber, fresh basil, balsamic crema	11
Asian Style Crispy Noodle Salad cucumber, carrots, plum dressing add salmon sashimi add chicken satay	9 13 12

ENTREES

Pad Thai sautéed beef and prawns, thai coconut curry	19
Wild Mushroom Ravioli radicchio, shimiji mushrooms, fresh tomato emulsion	18
Wild Spring Salmon stewed roasted red peppers and fava beans, salsa verde, olive tapenade	27
Haida Gwaii Halibut lemon herb gnocchi, oyster mushrooms, romesco sauce	29
Sous Vide Breast of Chicken preserved lemon, fig, quinoa, minted yogurt	24
Alberta Lamb Chops pont neuf potatoes, mushrooms, fresh english peas, natural jus	32
Certified Black Angus New York Steak shimiji mushrooms, layered potatoes and goat cheese, horseradish jus	34