## To Start

Salmon Bacon Chowder 14 Fennel, leek, potato, white wine cream, house made biscuit

Daily Soup 11

Created daily from seasonal fresh ingredients

Signature Greens 16

Beet, quinoa, carrot, herb pistou, Robertson Estate vinaigrette

Add Grilled Chicken Breast or Sautéed Selva Prawns 8 each

Caesar 14

House made dressing, romaine hearts, parmesan, garlic croutons

Add Grilled Chicken Breast or Sautéed Selva Prawns 8 each



Hot wings 16

House made hot sauce, blue cheese dip, crudités

Salt Spring Island Mussels & Fries 18 Garlic, onion, white wine, tomato, fresh herbs, hand cut fries, aioli

Dips & Spreads 18

Hummus, tomato red pepper bruschetta, dill cucumber dip, grilled vegetables, pita, crostini

Pizza

Fresh dough, tomato sauce, four cheese blend

Margherita Florentine 14 Spinach, tomato, confit garlic, bocconcini, basil

Spicy Chorizo 16

Spolumbos chorizo sausage, bell peppers, tomato, chili oil, ricotta cheese

Pepperoni & Mushroom 16 Bison pepperoni, mushroom medley, caramelized onion

## Entrée Salads

Cobb Salad 23

Grilled chicken breast, avocado, egg, walnuts, tomato, cucumber, gorgonzola cheese, organic greens, white wine vinaigrette

Warm Kuterra Salmon Salad 24
Broiled salmon, red pepper puree, fingerling coins, artichoke, spinach, mushroom, watercress, frisee, crispy shallot

Black Apron Grilled Flank Steak Salad 24 Marinated flank, organic greens, red onion, kalamata olives, bell pepper, feta cheese, oregano vinaigrette

**BLT Salad 16** 

Crisp bacon, iceberg wedges, red hat heirloom tomatoes, grilled baguette, chipotle ranch dressing

Entrées

Line Caught Ling Cod Fish & Chips 22
Village Brewery beer batter, hand cut fries, coleslaw, tartar sauce, lemon

Pan Seared Kuterra Salmon 32 Cauliflower puree, baby romanesco, leek, heirloom carrots, citrus beurre blanc

Pan Roasted Chicken Supreme 28 Bean succotash, rainbow chard, cipollini onion jus

Winter Squash Risotto 20 Parmesan cheese, goat cheese croquette, crispy sage

Please Inform your server of any allergies prior to ordering. Items may contain or have come into contact with nuts.

There will be an 18% Service Charge Added to Parties of 8 or more

## Sandwiches

Served with coleslaw & choice of hand cut fries, daily soup or salad

House Smoked Brisket 18

Black Apron beef brisket, house made BBQ sauce, red onion jam, potato scallion bun

Hand Packed Beef Burger 18

8oz of Black Apron ground beef, horseradish cheddar, house pickles, lettuce, tomato, onion, garlic aioli, brioche bun

Chorizo Spiced Pork Sandwich 17

Roasted Primrose pork loin, herb & grainy mustard aioli, garlic kale, brioche bun

Grilled Vegetable Wrap 16

Kale, bell peppers, zucchini, red onion, goat cheese, pesto aioli

## From the Grill

All of our steaks are served with a medley of vegetables, red wine jus and choice of potato: fries, herb roasted fingerling potatoes or confit garlic mashed potato

6 oz. Black Apron beef tenderloin 36

10 oz. Black Apron beef strip loin 40

10 oz. Black Apron beef rib eye 44

Add Sautéed Prawns 8

Proud Partners with:

**Black Apron Beef Company** 

Alberta Angus beef raised without growth hormones and antibiotics

**Kuterra Salmon** 

In-land sustainably farmed Atlantic salmon from Vancouver Island

**Primrose Pork** 

Raised without growth hormones or animal by-products

Village Brewery—Calgary, AB



Recommended by the Vancouver Aquarium as ocean-friendly.