



WEST COAST

RAW BAR

daily oysters 6pc \$MP
*ask for today's selection

🍷 Shake | Salmon

sashimi 3pc \$10 or nigiri 1pc \$5

🍷 Maguro | Tuna

sashimi 3pc \$10 or nigiri 1pc \$5

🍷 Tuna Tataki \$22

seared cajun tuna. daikon. ponzu sauce

🍷 Hamachi Crudo \$20

grapefruit. avocado. black lava salt

Salmon Carpaccio \$21

thin sliced salmon. tobiko. scallions. capers.
ginger carrot dressing. chili. lime

🍷 Tuna Stack \$22

sweet chili tossed raw tuna. avocado.
sesame. scallions. wonton crisps

🍷 West Coast Tower \$90

fresh oysters 6pc. chilled prawns 6pc.
tuna tataki 6pc. shake + maguro sashimi 3+3pc.
choice of sushi roll 6pc. cocktail sauce. wasabi.
ginger. mixed of sauces. charred lemon

MAKI ROLLS

classic rice on the outside sushi rolls
*ask about sushi feature menu

🍷 Philadelphia Roll \$17

cream cheese. avocado. salmon.
smoked salmon. unagi sauce

🍷 Mango California Roll \$19

real crab. cucumber. mango. avocado.
kewpie mayo. tobiko. white sesame

🍷 Chili Wave Roll \$18

spicy tuna or salmon. avocado.
cucumber. jalapeno. spicy mayo

🍷 Rainbow Roll \$20

real crab. tuna. salmon. prawn. avocado.
tobiko. unagi sauce

🌿 Garden Roll \$17

mixed greens. cucumber. avocado. carrot.
cream cheese. wrapped in soy paper. balsamic

Kelowna Roll \$18

real crab. tempura prawn. avocado. cucumber.
unagi sauce. spicy mayo. sesame. torched unagi

SEA

ocean friendly. not farmed

🍷 Sockeye Salmon \$34

six ounce. pan seared.
lemon herb beurre blanc

🍷 Classic Cioppino \$34

fish stew. cod. mussels. prawns.
fish stock. white wine. tomato.
olive gremolata. herb bread

🍷 Seared Black Cod \$45

six ounce. green curry.
coconut cream. jasmine rice

All Day Bento Box \$29

california roll. edamame. rice. wakame
salad. teriyaki salmon. tempura prawns

LAND

for those that don't seafood

🍷 Frenched Pork Chop \$32

ten ounce pork chop. crispy onions.
tarragon mustard velouté

Charred Chicken Supreme \$34

sundried tomato spinach cream.
served over pan seared potato gnocchi

🍷 Gluten Free Item

please inform your server
some items need to be modified

SEAFOOD + RAW BAR

STARTERS

Fritto Misto \$21

fried calamari. prawns. peppers.
jalapenos. dill mayo. valentina mayo

Coastal Crab Cakes \$22

real crab meat. fennel salad.
fresh arugula. valentina mayo

🍷 Crackle & Curl \$24

crispy pork belly. jumbo cajun prawns.
whipped sweet chili sauce. fennel salad

🍷 Steamed Mussels \$28

one pound pei mussels. white wine.
cream. garlic. scallions. house herb bread

🍷 Jumbo Prawn Cocktail \$20

six jumbo poached prawns. chilled.
cocktail sauce. lemon

Seafood Chowder \$23

seafood medley. vegetables. potato.
cream chowder. applewood bacon. herb bread

🍷 Daily Fresh Oysters 6pc \$MP

ask for today's selection

DESSERT \$14

Sticky Toffee Pudding

New York Cheesecake

Molten Chocolate Lava Cake

STEAK

aaa certified angus beef

🍷 6oz Sirloin Steak Frites \$35

🍷 8oz Sirloin Steak \$42

🍷 6oz Filet Mignon Steak \$54

Steak & Seafood \$49

6oz sirloin. crab cake. grilled prawns.
cajun garlic butter. charred lemon.
bordelaise sauce

Steak Additions

peppercorn sauce \$3,
mushrooms \$2, cajun prawns \$8

PASTA

serving fresh pasta dishes

West Coast Ravioli \$32

cheese filled ravioli. grilled prawns.
real crab meat. lobster bisque cream

Seafood Lasagna \$36

lobster meat. prawns. ricotta.
seafood bechamel. baked with cheese

🌿 Vegetarian Item

please inform your server
some items need to be modified

CASUAL PLATES

served with choice of greens or french fries
*upgrade: gluten free bun \$2, half+half \$1.5, yam fries \$3

🍷 Ale Battered Fish \$28 | \$39

two piece. alaskan ling cod or halibut. house battered.
slaw. tartar sauce or wasabi mayo. lemon

Chicken Tenders \$23

four piece. house battered. fried.
house honey mustard dip

🍷 Angus Smash Burger \$25

fresh angus beef smash patty. aged cheddar.
crisp bacon. pickles. crisp onion strings.
tomato. arugula. valentina mayo

Blackened Salmon \$25

open faced. herb bread. guacamole. crisp
capers. valentina mayo. pickled onion. arugula

🌿 West Coast Tacos \$26 | \$21

ale battered alaskan ling cod or crispy tofu.
grilled flour tortilla. smashed avocado. slaw.
pico de gallo. wasabi mayo. sriracha drizzle

Okanagan Crunch \$25

crispy fried chicken breast. pickles.
applewood bacon. tomato. arugula.
pickled onions. mayo. grilled ciabatta bun
upgrade: valentina hot tossed chicken \$1

SALADS | BOWLS

add: seafood cake \$12, prawns \$8,
grilled chicken \$6, crispy tofu \$5

🌿🍷 House Salad \$19

greens. diced pickled beets. shredded carrot.
tomato. chick peas. maple balsamic dressing

🍷 Blue Cheese Steak Salad \$35

greens. arugula. 6oz sirloin. blue cheese. onion.
cucumber. caramelized walnuts. maple balsamic

🍷 Abbott Street Salad \$26

housemade crispy chicken strips. arugula.
cucumber. tomato. avocado. feta. lemon dressing

🍷 Seafood Salad \$30

greens. cajun prawns. fried calamari. tomato.
peppers. cucumber. feta. lemon dressing

🌿 The Poke Bowl \$28 | \$23

tuna or tofu. rice. mango. avocado. ginger. greens.
edamame. wonton crisps. soy teriyaki glaze