



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

Salmon Crudo \$19

onion. radish. dill. capers. citrus vinaigrette

Jumbo Prawn Cocktail \$19

poached. chilled. cocktail sauce. lemon

Tuna Stack \$20

raw ahi tuna. citrus vinaigrette. avocado.
sesame. chive. balsamic. tempura crunch

Tuna Tataki \$22

seared tuna loin served chilled. avocado.
edamame. orange segments. ponzu soy

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 our weekly roll feature*

Ebi Roll \$17

cream cheese. tempura prawn. avocado.
salmon. teriyaki sauce. wasabi mayo

California Roll \$17

real crab. cucumber. avocado.
mayo. white sesame

Firecracker Roll \$18

spicy tuna. avocado. cucumber.
jalapeno. spicy mayo

Vegetarian Roll \$18

avocado wrapped. red pepper. cucumber.
cream cheese. wasabi mayo. crispy teriyaki tofu.

Philly Roll \$17

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

Kelowna Roll \$18

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

SEA

ocean friendly. not farmed

Arctic Char \$38

crispy skin. beluga lentils.
sauteed spinach. truffle beurre blanc

Classic Cioppino \$34

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

Seared Halibut \$48

six ounce. vegetables. cherry tomato.
potato rosti. red curry butter sauce

All Day Bento Box \$28

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

LAND

for those that don't seafood

Braised Short Ribs \$48

slow roasted tender beef. red wine demi.
whipped potato. braised red cabbage

Stuffed Chicken \$34

prosciutto wrapped. cream cheese. spinach.
sundried tomato. artichokes. herb veloute. gnocchi

Gluten Free Item

please inform your server
some items need to be modified

SEAFOOD + RAW BAR

STARTERS

Fritto Misto \$20

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

Seafood Cakes \$21

prawn. real crab meat. cod. peppers.
corn relish. fresh arugula. valentina mayo

Seared Scallops \$28

seared scallops. braised pork belly.
corn puree. pickled shimeji mushrooms

Steamed Mussels \$27

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

Prosciutto + Burrata Board \$38

local burrata. aged prosciutto. bruchetta.
house herb bread. pickled things

Seafood Chowder \$23

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

Daily Fresh Oysters 6pc \$MP

ask for today's selection

DESSERT

Sticky Toffee Pudding

New York Cheesecake

Apple Strudel with Ice Cream

STEAK

aaa certified angus beef

6oz Sirloin Steak Frites \$33

8oz Sirloin Steak \$39

6oz Filet Mignon Steak \$50

Steak & Seafood \$48

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

Steak Additions

peppercorn sauce \$3, mushrooms \$2
prawns \$8, lobster tail \$24

PASTA

serving fresh pasta dishes

Lobster Ravioli \$36

sundried tomato. grilled prawns.
lemon herb buerre blanc

Spaghetti Di Mare \$34

black squid ink spaghetti. prawns. pei mussels.
fire roasted napoli sauce. parmesan

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 \$27 | \$39

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

Chicken Tenders \$22

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

Angus Smash Burger \$25

fresh angus beef smash patty. aged cheddar.
crisp prosciutto. crisp onion strings. arugula.
sauteed mushrooms. tomato. valentina mayo

Blackened Salmon \$25

open faced. herb bread. smashed avocado.
dill mayo. crisp capers. 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

Cajun Clubhouse \$25

cajun chicken breast or cajun seared tuna.
applewood bacon. tomato. arugula.
pickled onions. valentina mayo.
choice of sourdough or multigrain

SALADS | BOWLS

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

Burrata & Tomato \$26

local burrata cheese. marinated tomato. basil.
organic greens. balsamic. herb vinaigrette

Blue Cheese Steak Salad \$30

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

Abbott Street Salad \$26

parmesan crusted chicken. arugula. cucumber.
tomato. avocado. feta. lemon dressing

Seafood Salad \$30

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

The Poke Bowl \$25 | \$20

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