



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, vegetables, olive gremolata, herb bread

🍷 Seared Halibut \$46

six ounce, asian slaw, 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 \$46

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

Chicken Marsala \$34

local chicken, bacon wrapped, chorizo, marsala pan jus, gnocchi, sauteed spinach

🍷 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 \$36

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

Seafood Chowder \$23

seafood medley, vegetables, potato, cream chowder, applewood bacon

Daily Fresh Oysters 6pc \$MP

ask for today's selection

DESSERT \$13

Sticky Toffee Pudding

New York Cheesecake

Apple Strudel with Ice Cream

STEAK

certified aaa 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

bordeaux \$3, peppercorn sauce \$4
garlic prawns \$8, mushroom/onion \$3

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, charred 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, bruschetta mix, wasabi mayo, lime slaw

🍷 Cajun Clubhouse \$25

cajun chicken breast or cajun seared tuna, applewood bacon, tomato, arugula, pickled onions, spicy 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, olive oil

🍷 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, herb vinaigrette

🌱 The Poke Bowl \$25 | \$20

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