

## APPETIZERS

### ROASTED TOMATO BROTH

Buffalo Mozzarella  
Croutons & Basil Oil

7

### BABY ARUGULA SALAD

Toasted Almonds, Pear  
Pecorino Romano & Aged Balsamic

12

### ROMAINE SALAD

White Anchovy, Manchego, Quail's Egg  
Roasted Garlic Lemon Dressing  
& Crisp Focaccia

9

### OYSTERS GRATIN

½ Dozen  
Wasabi Aioli  
Fresh Lemon & Chili Dust

12

### SHAVED SERRANO HAM & MELON SALAD

Garden Mint, Crisp Bread  
White Balsamic &  
Extra Virgin Olive Oil

12

### LOBSTER & AVOCADO SALAD

Tomato Coriander Vinaigrette  
Chili Fritter

16

### DRY AGED AAA BEEF TATAKI

Wilted Tomatoes, Snap Peas  
Truffle Shallot Dressing

12

### DAILY SELECTION OF MARKET

#### FRESH SEAFOOD

AQ

15% Gratuity will be added to parties of 8 or more.

## ENTRÉES

### QUALICUM BEACH SCALLOPS

Charred Leeks  
Creamy Polenta, Romesco Sauce  
Toasted Macadamia Nuts  
24

### B.C. STEELHEAD

Lightly Cured & Seared  
Asparagus, Warm Spelt  
Ponzu & Horseradish Vinaigrette  
24

### FRASER VALLEY PORK CHOP

Chili Rub, Warm Salad of Potato &  
House Smoked Bacon, Chimichurri  
21

### BUTTERMILK FRIED CHICKEN

House Slaw, Braised Greens  
Potato Purée, Spicy Dijon Honey  
23

### HALIBUT

Truffle Barley Risotto, Fresh Peas  
Maple Sherry Emulsion  
Peppadew Salad  
26

### AAA BEEF TENDERLOIN

Dry Aged in House  
Crispy Truffle Potato  
Broccolini, Peppercorn Sauce  
32

### RACK OF LAMB

Caramelized Cippolini Onions  
Garden Carrots, Fingerling Potatoes  
& Chili Mint Yogurt  
28

### VEGETABLE & CHICK PEA FRITTER

Warm Grains & Legumes  
Spiced Corn Purée  
18

### POLDERSIDE DUCK

Tortelloni of Confit, Artichokes  
Marinated Beets, Orange Gastrique  
28

### SIDES

Yukon Gold Potato Purée  
Creamy Polenta  
Warm Asparagus  
Seasonal Vegetables  
House Slaw  
Parmesan Truffle Fries  
5 ea.  
Seared Qualicum Beach Scallop  
3 ea.