

SeaGrille



First

- ✿ **Oyster on the Half Shell** 12
with lemon pepper mignonette
- SeaGrille Salad** 12
winter greens, shaved Grana Padano, lardons & toasted pine nuts
- ✿ **Smoked Albacore Tuna & avocado Salad** 15
citrus vinaigrette & fresh herbs
- Roasted Squash Soup** 12
housemade crème fraîche
- Beef Consomme** 14
raw beef tenderloin & bitter greens
- ✿ **Rice Paper Roll** 13
spicy cabbage & fresh vegetables filling with peanut dipping sauce
- Pacific Spot Prawn Risotto** 14
shellfish risotto, lemon & braised greens
- ✿ **Seared Marinated Sablefish** 15
celeriac & tart apple slaw

Second

- ✿ **Vegetable Terrine** 15
marinated vegetables, goat cheese & fennel almond pesto
- Steamed Salt Spring Island Mussels & Clams** 16
butter, white wine, tomato, garlic & fresh herbs
- Duck Confit** 18
crispy duck leg, pickled red cabbage, braised beets & apricot tarragon mustard
- Dungeness Crab Cake** 18
fresh Dungeness crab, green onion, peppers & tandoori lemongrass cream
- Wild Mushroom Pasta** 21
wild mushrooms, papardalle pasta, asiago cheese & veal jus
- Pan Seared Local Scallop & Angel Hair Pasta** 22
seared Qualicum Bay scallops, roasted garlic, prosciutto & white wine butter sauce

Third

- Wild Pacific Salmon** 27
edamame risotto, lemon chive beurre noisette & seasonal vegetable
- Seared Halibut** 28
bacon wrapped potato terrine & leek puree
- Roasted Free Range Chicken Breast** 28
free range local chicken breast, roasted garlic potato mash & pan jus
- Pan Fried Arctic Char** 30
sherry & caper butter, oven dried tomato, savoy cabbage, & baby new potatoes
- Bison Short Ribs** 35
local beer braised bison short ribs, maple glaze, mashed potatoes
- Seared Duck Breast** 36
parisian gnocchi & blueberry demi glaze
- Beef Tenderloin** 36
AAA Alberta beef tenderloin, seasonal mushroom ragoût & blue cheese potato