

PLATES

Artisan Cheese Plate

A selection of Canadian cheeses served with croustinis and fruit
13 ½

Local Charcuterie Plate

The best charcuterie meats cured a block away by Driess
Served with baguette slices, nuts, fruit, pickles, Dijon mustard
14 ½

Executive Chef's Plate

A mixture of a local selection of cured meats and cheeses served
with baguette slices, nuts, fruit, pickles, jam, and Dijon mustard
15 ½

DAILY SOUPS

Soup of the Day

A delicious creation using today's freshest ingredients
Cup 5 ½ Bowl 9 ½

Tortilla *gf*

Chicken, black beans, corn, avocado, tortilla crisps, cheddar
Cup 5 ½ Bowl 9 ½

FRESH SALADS

Hollywood *gf*

Organic greens, seasonal fruit, cherry tomatoes, goat cheese and
candied pecans tossed in light buttermilk dressing
Add 5oz Steak or BC Salmon 5 ½
Small 6 ½ Large 9 ½

Chicken Fellini

Free Run chicken breast slices, crisp romaine, croutons, avocado,
roasted red pepper, alder smoked bacon, house Caesar dressing
12 ½

Quinoa Salmon Salad *gf*

BC Salmon, black quinoa, baby spinach, arugula, roasted
almonds, Greek feta, dried cranberries, red onions in a honey
Dijon vinaigrette
13 ½

Tuna Salad

Seared Albacore tuna, avocado, cucumber, fresh mango, local
baby spinach and arugula in wasabi vinaigrette.
14 ½



SMALL PLATES

Salsa & Chips *gf*

Fresh house salsa served with Tri-coloured corn tortilla chips
5 ½

Four Cheese Macaroni

Macaroni, mascarpone, brie, parmesan, bocconcini Add Bacon 2
7 ½

Baked Brie

Filo wrapped brie, okanagan honey, sambal oelek, candied apple
8 ½

Steak Bites *gf*

Chili rub steak bites roasted medium-rare with creamy parm dip
9 ½

Crisp Oven-baked Wings *gf*

BC Free run chicken wings served with parm dip
Your choice of salt & pepper, Thai, BBQ, hot, honey garlic
9 ½

Tuna Tataki

Seared Albacore, fresh avocado, wasabi aioli, sweet soy, ginger
10 ½

Mini Perogies

Potato and cheddar mini perogies, our Peruvian chorizo, and
caramelized onions topped with sour cream and chipotle sauce
11 ½

Pacific Bacon Sliders

3 Local BC beef patties, alder smoked bacon, pacific pepper
cheddar, Dijon aioli, fresh corn salsa
12 ½

THIN CRUST PIZZAS

ALL PIZZAS AROUND 10" FLAT AND TOPPED WITH MOZZARELLA

Marketplace

Roasted vegetables, goat cheese, torn basil, sundried tomato base
11 ½

Pesto Prawn

BC prawns, fresh pesto, red onion, sundried tomatoes
12 ½

8th Avenue

Hot calabrese, local sausage, banana peppers,
and sautéed mushrooms
12 ½

Wild Smoked Salmon

BC smoked salmon, creamy dill, capers, red onion, craisins
12 ½

BBQ Chicken

BC Free run chicken breast, caramelized onion, roasted red
peppers, alder smoked bacon, BBQ sauce
13 ½

Add Fresh Grated Parmesan or Dip ½

LARGE PLATES

Wild Mushroom Risotto *gf*

Medley of fresh BC mushrooms, pine nuts, spinach, parmesan
with a drizzle of white truffle oil and a ½ Portobello mushroom
Add Free Range Chicken, Prawns or BC Salmon 5 ½
12 ½

The Steak Sandwich

Flatiron steak, sautéed mushrooms, mozzarella, caramelized
onions on garlic bread with mashed potatoes and BBQ sauce
13 ½

Westcoast Spaghettini

BC prawns, sliced red onions, sundried tomato, baby spinach,
and spaghettini tossed in a fresh pesto sauce with garlic bread
14 ½

Lemongrass Mussels *gf*

Salt Spring Island mussels steamed in lemongrass, galangal, red
chilies, fresh lime, and white wine served with warm baguette
15 ½

Okanagan Stuffed Chicken *gf*

BC free run chicken breast stuffed with feta cheese, sundried
tomatoes, and chorizo topped with fresh corn salsa accompanied
by roasted garlic mashed potatoes and our seasonal vegetables
16 ½

Seasonal Salmon

Local wild BC Salmon seasonally prepared and topped.
Served with a mushroom risotto and roasted vegetables
17 ½

eight 1/2 Steak *gf*

A 10oz. flatiron steak topped with sautéed mushrooms served
with roasted garlic mashed potatoes and roasted vegetables
Add Caramelized onions and blue cheese 1 ½
18 ½

DESSERTS

Crème Brûlée *gf*

A true vanilla bean crème brûlée infused with Grand Marnier
5 ½

Parksville Cheesecake

Ask your server for today's "Secrets" cheesecake flavour
6 ½

Banana Bread Pudding

Banana bread meets bread pudding, topped with warm Caramel
sauce, a homemade marshmallow, and vanilla bean ice cream
7 ½

gf - Gluten Free Choice

- Ocean Wise

- Mealshare will provide one meal to someone in need