

Specials for Saturday, May 18th

Executive Chef: Jeff Westbrook
Executive Sous Chef: Alvaro Sanchez

Sous Chef: Alejandro Zambrano

Today's Appetizers

Pizza Caprese

Fresh mozzarella, roma tomatoes, and basil on a hand stretched crust 17.50

Oysters on the Halfshell

"Buckley Bay"- Fanny Bay, BC
Half Dozen 16.95 Full Dozen 22.95

Skirt Steak Salad

Grilled steak served over mixed greens, grilled vegetables, pine nuts, goat cheese and honey white balsamic vinaigrette 25.25

Soup of the Day

Cream of broccoli with cheddar
Cup 10.50 Bowl 12.95

Primavera Ravioli

Served with mushroom marsala sauce 18.95

Asian Chicken Salad

Crisp lettuce and fresh vegetables tossed in a tangy sesame dressing with wontons, cilantro, and almonds 23.95

Entree Salad Specials-

Today's Entree Specials

Warm bread and butter available upon request.

Crabcake Benedict

Crabcakes topped with poached eggs and hollandaise sauce. Served with an English muffin and home-fried potatoes 27.95

Eggs Benedict

Two poached eggs and Canadian bacon on grilled english muffins, with hollandaise sauce, home fries, and fresh fruit 23.50

Chicken Apple Sausage Omelette

Stuffed with tomatoes, mushrooms, spinach, cheddar, and jack cheese. Served with home fries and toast 19.25

Aloha Burger

With grilled pineapple, sauteed maui onion and teriyaki glaze. Also available as hamburger or cheeseburger. Served with french fries. 23.75

Prime Rib Sandwich

Alderwood smoked prime rib served au just on francesse bread with sour cream-horseradish, and french fries 21.95

Canadian Ling Cod

Blackened and topped with a lemon saffron aioli. Served over sauteed spinach with roasted garlic mashed potatoes 26.95

Norwegian Salmon

Marinated in a spicy szechwan barbeque sauce. Chargrilled and topped with sesame seeds, cilantro, and pickled ginger. Served with jasmine rice 28.95

Petrale Sole

Grilled and topped with bay shrimp and a lemon herb beurre blanc. Served with rice pilaf 26.95

Pacific Swordfish

Chargrilled and topped with porcini butter and pecorino cheese. Served with roasted garlic mashed potatoes 26.95

Hawaiian Ono

Sauteed with wild mushrooms and asparagus in a chardonnay cream. Served over grilled polenta 26.95

House-Made Dessert

...to complement our After-Dinner Drink, Espresso Coffees, and Dessert menu

Banana Cheesecake

Fresh bananas folded into a rich New York style cheesecake 12.50

Strawberry Shortcake

Our house made pound cake smothered with vanilla bean ice cream, fresh strawberries and whipped cream 12.50

Wine Specials

J Lohr Sauvignon Blanc


Flavours of tart strawberry, pear, citrus, blossom, and ripe watermelon with bright acidity.

Armitage Pinot Noir

A premium wine produced at the Alfred Hitchcock estate in Scotts Valley, showing delicate tanins and a long juicy finish of cherry and nutmeg

Crow's NEST

 denotes house specialty

 denotes sustainable seafood choice



Visit our brand new Beach Market: Wood-fired pizza, gourmet sandwiches and salads, beverages, soft-serve ice cream and fine gifts.
Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have a medical condition.