



STARTERS

Sommelier's Recommended Varietals

FRENCH ONION SOUP | 12

Caramelized onions, beef broth, sherry, gruyère crostini

Brut Champagne, Verdejo, Pinot Blanc

SEAFOOD CHOWDER | 15

Fresh local mussels, clams, salmon, white fish & chorizo

Sauvignon Blanc, Oaked Chardonnay, Pinot Grigio

ENDIVE & COMPRESSED | 15

PEAR SALAD

Crumbled blue cheese, candied pecans, lemon vinaigrette

Riesling, Verdejo, Oaked Chardonnay

CAESAR SALAD | 14

Crisp romaine, parmesan cheese, caesar dressing, croutons

Pinot Grigio, Oaked Chardonnay, Prosecco

ROASTED SQUASH SALAD | 14

Corn, smoked feta, chicory, lemon & honey vinaigrette

Pinot Blanc, Riesling, Dry Rosé

TUNA POKE | 16

Marinated ahi tuna, avocado, sesame chili soy dressing, crispy wontons, pea shoots

Oaked Chardonnay, Sauvignon Blanc, Pinot Blanc

CARAMELIZED SCALLOPS | 19

Roasted cauliflower risotto, confit tomato, herb salad, pan jus & lemon vinaigrette

Oaked Chardonnay, Old World Sauvignon Blanc, Dry Rosé

CRISPY PORK | 18

Yam purée, apple chips, crushed hazelnuts, petit pea shoot salad & dijon gastrique

Dry Rosé, Riesling, Oaked Chardonnay, Pinot Noir

PAN SEARED CRAB CAKES | 17

Chipotle aioli, roasted corn, arugula with citrus dressing

Sauvignon Blanc, Riesling, Verdejo, Viognier

Our West Coast kitchen and grill features the very best of B.C. Our dishes are crafted with locally sourced ingredients.

Honey from our house raised bees is used to create sauces and dressings. Fresh bread is brought in daily from Royal Bay Bakery in Colwood, vegetables come to us from Sannichton Farms, and our seafood is caught in the waters off Southern Vancouver Island.

We know you will enjoy all the flavours our island has to offer.

Mark Wadsworth - Executive Chef | Bipin Bhatt - Sommelier



Made from powerhouse ingredients rich in nutrients and antioxidants



Gluten Free. Does not contain wheat, barley or rye



All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise Program as ocean friendly

Please inform your server of any allergies or dietary concerns. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please be advised 17% Gratuity will be applied for parties of 8 or more guests.

MAINS

Sommelier's Recommended Varietals

ROASTED B.C. LING COD | 34

Corn & chorizo sauté, oven dried tomatoes with yam purée and pan jus

Oaked Chardonnay, Semillon-Sauvignon Blanc Blend, Sangiovese, Pinot Noir

PANFRIED MEDITERRANEAN SEABASS | 36

Clams, red wine risotto, mixed green vegetables, wine beurre blanc

Oaked Chardonnay, Old World Sauvignon Blanc, Pinot Noir, Sangiovese, Gamay

PAN SEARED SALMON | 34 SuperFoodsRx

Crisp potato coins, wilted spinach, tomato bacon mustard dressing

Oaked Chardonnay, Old World Sauvignon Blanc, Pinot Noir

GRILLED AHI TUNA | 34 SuperFoodsRx

Asian vegetable salad, crispy wonton

Dry Rosé, Pinot Noir, Sangiovese, Tempranillo

SEAFOOD RISOTTO | 34

Mussels & clams, scallops, prawns, parmesan risotto, petit herb salad

Oaked Chardonnay, Pinot Gris, Pinot Blanc, Sauvignon Blanc, Viognier

TENDERLOIN BURGER | 21

8 oz. ground tenderloin, brioche bun, onion jam, smoked applewood cheddar

Cabernet Sauvignon & Blends, Shiraz, Malbec, Mourvèdre & Blends

BEEF & MUSHROOM PENNE | 29

Diced tenderloin tips, roasted mushrooms, oven-dried tomatoes, arugula, parmesan, café au lait sauce (add \$2 for gluten free option)

Sangiovese & Blends, Nebbiolo, Corvina Blends, Merlot & Blends, Nero D'Avola

GNOCCHI | 24

Garlic & chili flake spiced gnocchi with arugula and shaved parmesan

Rhône white Blends, Oaked Chardonnay, Cortese, Verdejo

SHARING

PLEASE ALLOW 30 MINUTES TO PREPARE

14oz ROASTED CHATEAUBRIAND | 80

Accompanied with whipped potatoes, seasonal vegetables & pan jus.

Merlot, Cabernet Sauvignon, Shiraz, Carménère, Rhône Blends, Tempranillo, Super Tuscan Blends

STEAKS

Sterling Silver Premium Beef is carefully sourced from the Canadian Great Plains and hand-selected for optimal quality. The results are unsurpassed cuts of beef that provide exceptional flavour, tenderness and juiciness. Please select one of our AAA steaks from the list.

All steaks are accompanied with whipped potatoes, seasonal vegetables, and pan jus.

12oz GRILLED STRIPLOIN | 39

Zinfandel, Primitivo, Cabernet Blend, Shiraz, or Carménère

6oz PAN SEARED TENDERLOIN | 40

Merlot, Cabernet Sauvignon, Malbec

8oz SIRLOIN CAP STEAK | 29

Granache, Cabernet Blend, Corvina, Tannat

14oz RIB EYE | 49

Granache, Syrah, Mourvèdre, Cabernet Blend, or Merlot

EXTRAS:

ADD-ONS | 5

Boursin Whipped Potatoes | Duck Fat Fingerling Potatoes | Herb Gnocchi | Five Garlic Prawns
Mixed Sautéed Mushrooms | Grilled Asparagus | House Risotto | Honey Glazed Carrots

TASTING MENU | 45

Wine pairing additional at \$29 per person

1ST COURSE

ROASTED BUTTERNUT SQUASH BISQUE

Nutmeg crème fraîche, candied pecans

2016 Chardonnay, William Hill, North Coast, California, USA

2ND COURSE

BELLA'S CHRISTMAS TURKEY DINNER

Boursin stuffed turkey, confit dark meat, whipped potato, sautéed Brussel sprouts, bread stuffing, citrus cranberry sauce & pan gravy

2015 Pinot Noir, Sterling Vintner's, California, USA

OR

CHICAGO STYLE 6 OZ AAA STERLING SILVER BEEF TENDERLOIN*

House whipped potatoes, market vegetables and rosemary jus
(*add \$10 for beef tenderloin option.)

2016 Cabernet Sauvignon, Quail's gate, Okanagan, BC, Canada

3RD COURSE

WARM WINTER BUTTER TART

Salted caramel, mixed berries, candied nuts

*2017 Late Harvest Sauvignon Blanc, Earrazuriz estate,
Casablanca, Chile*