

SOUPS & SALADS

West Coast Chowder Cup or Bowl Manila Clams, BC Fish, Prawns, Roasted Corn & Pancetta	8 12
Soup of the Day Cup or Bowl Chef's Daily Inspiration	4 8
The Pender Caesar Kale & Romaine Lettuces, Focaccia Crouton, Smoked Bacon, Shaved Parmesan & Grilled Lemon Caesar Dressing	14
Poets Artisan Greens V Baby Beets, Feta Croutons, Toasted Pecans, Oven Dried Tomatoes, Aged Sherry Vinaigrette	14
West Coast Wedge Romaine Heart, Crispy Calamari, Baby Shrimp, Fennel, Red Onion, Cherry Tomatoes & Lemon Riesling Dressing	16
ADDITIONS Citrus BBQ Chicken + 7 Grilled Salmon + 12 Five Lemon Garlic Shrimp + 7	

SHARED PLATES

Truffle Parmesan & Herb Fries V Hand Cut Fries, Lemon Herb Mayo	9
Tuna Tartar Tower GF Option Available Yellowfin Tuna, Ginger, Lime, Sesame, Scallion, Avocado, Togarashi Wonton Crisps & Sweet Soy Glaze	12
Chickpea & Olive Tapenade V Crisp Tortillas & Vegetable Chips	12
Kale & Roast Garlic Artichoke Dip V Warm Naan & Tortillas ADDITIONS Crab + 5	13
Coconut Prawns Mango Chutney	14
Crispy Calamari Preserved Lemon & Dill Aioli, Spring Onions	14
Buttermilk Chicken Wings Hot, Honey Garlic, BBQ or Korean Chili, Crudités & Ranch Dip	14
Korean Cauliflower Tempura "Wings" V Toasted Sesame, Scallions, Korean Chili Sauce	11
Poets Nachos V Tortilla Chips Layered with Tomatoes, Jalapeños, Olives, Scallions, Aged Cheddar ADDITIONS Chicken or Beef + 5 Guacamole + 3	17
Salish "Seacuterie" V GF Option Available Mason Jar Pickled Vegetables, Warm Baguette, Whipped Fennel Butter, Lavender Rosemary Stone Mustard, Capers Berries & Hot Peppers ADDITIONS Candied & Smoked Salmon + 7	13

V - Vegetarian Dishes | GF - Gluten Free Dishes

* Please make your server is made aware of any dietary restrictions and/or allergies

SANDWICHES & BURGERS

Hand Cut Fries, Caesar or House Salad | **Sub** Yam Fries + 2

Tandoori Chicken Naan Wrap

Tandoori Spice Marinated Chicken, Cucumber Raita, Shaved Lettuce, Red Onion & Tomato

16

Baja Fish Tacos

Tempura Cod, Red Cabbage Slaw & Habanero Lime Mayo

17

The Harbour Burger

House Made Burger, Smoked Gouda, Applewood Bacon, Avocado Green Goddess, Lettuce, Tomato & Pickle

17

The Shepherd's Burger

Glenwood Meats Lamb, Caramelized Onions, Fig Chutney, Goat Cheese, Curry Aioli, Lettuce & Tomato

18

Pacific Coast Black Bean Burger | **V**

Pineapple Salsa, Lime Habanero Aioli, Smoked Tomato Chutney, Avocado & Iceberg Lettuce

17

ENTREES

Fish & Chips | 1 piece or 2 pieces

Beer Battered Cod, Hand Cut Fries, Apple Fennel Slaw, Lemon Caper Tartar Sauce, Grilled Lemon

16 | 19

Butternut Squash Ravioli | **V**

Green Peas, Asparagus Spears, Shiitake Mushrooms, Confit Tomato, Truffle Cream

19

Butter Chicken

Tandoori Spiced Chicken, Basmati Rice, Cucumber Raita, Mango Chutney, Naan Bread

18

Fire Cracker Chicken | **GF**

Szechuan Shredded Chicken, Cucumber, Scallion, Sesame, Basmati Rice, Szechuan Glaze

17

Steak Frites

8oz CAB Strip Loin, Hand Cut Fries, Peppernota Relish, Braised Portobello, Asparagus, Pan Jus

27

Cantonese Steamed Cod | **GF**

Wok Steamed Cod, Fried Ginger, Scallion, Cilantro, Chili Pepper, Tamari Broth, Fried Long Beans & White Rice

21

Cauliflower Tempura Bowl | **V**

Toasted Quinoa, Edamame, Baby Bok Choy, Korean Chili Sauce Garnish, Chives & Sesame Seeds

17

GRILLED DOUBLE ZERO PIZZA

Margherita | **V**

Tomato Sauce, Roasted Garlic, Vine Tomato, Torn Basil, Bocconcini, Mozzarella & Parmesan

16

Meatatarian

Tomato Sauce, Pepperoni, Bacon, Pancetta, Cappicollo, Spicy Ground Beef & Mozzarella

18

Salish Sea

Alfredo Sauce, Prawns, Smoked Salmon, Red Onion, Capers, Cherry Tomatoes, Mozzarella & Parmesan

20