

Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



Appetizers

Panko Chicken Bites

Tender pieces of chicken breast, panko coated and then flash fried golden brown; Served with sweet thai chili sauce. 15

TKL Quesadilla [V]

Tomatoes, mixed bell peppers, red onion, mushrooms, chives, cheddar and mozzarella cheese; Served with salsa and sour cream. 17

Add beef – 5.00

Garlic Prawns [GF]

Eight plump and juicy prawns slowly cooked in clarified garlic butter, white wine and finished with fresh herbs. 17

Manila Clams [GF]

3/4 pound of local B.C. Manila clams gently steamed open in clarified butter, white wine, garlic, fresh mint and fresh lemon juice. 18

Southwestern Mussels [GF]

3/4 pound of Canadian Mussels steamed in a delicious combination of white onion, cilantro, tomatoes, fresh lime juice, cumin and tequila. 18

Seafood Cakes

Salmon, halibut and prawns combined with red onions and mixed bell peppers then panko coated and flash fried until completely golden; Served with smoked onion and paprika aioli. 17

Calamari

7.5 oz of flash-fried squid cooked golden-brown and served with diced tomatoes, red onion and house-made tzatziki. 16

[GF] – Gluten Free

[V] – Vegetarian

Prices do not include tax

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Entrees

Beef Tenderloin with Demi Glace

8 oz AAA beef tenderloin, pan seared to your desired doneness and topped with an elegant demi-glace; Served with roasted potatoes, carrots, broccoli and squash. 40

Grilled Salmon [GF]

5 oz wild Sockeye Salmon topped with an Avocado chimichurri; Served with a basmati rice pilaf, carrots, broccoli and squash. 33

Pan Seared Halibut [GF]

5 oz wild pacific caught halibut, pan seared and finished in the oven and topped with a blackberry reduction; Served with a basmati rice pilaf, carrots, cauliflower and squash. 36

Grilled Chicken [GF]

One or two 5 oz tender chicken breasts marinated in lemon and fresh thyme, grilled and oven roasted; Accompanied with roasted potatoes, broccoli, cauliflower and squash.

One 5 oz piece of chicken – 24 Two 5 oz pieces of chicken– 29

Slow Roasted BBQ Pork Ribs [GF]

German pork back ribs rubbed with flavorful spices then covered in house made BBQ sauce and slow roasted for a long duration of time; Paired with coleslaw, roasted potatoes, carrots and squash.

Half rack – 27 Full rack – 34

Teriyaki Beef Bowl [GF]

*Red onions, bell peppers, mushrooms, broccoli, carrots, celery, cauliflower and deliciously coated fried beef tenderloin in a house made teriyaki sauce and served on top a bed of rice. 30

*Substitute beef for tofu.

Oceanside Linguine

Garlic, grape tomatoes, spinach and cream sauce with chunks of halibut, clams, mussels and prawns over linguine; Topped with parmesan cheese and broiled until melted to delight. 38

Spaghetti Squash Bean Bowl [V]

Fully loaded Spaghetti squash with a mixed bean medley, basmati rice, broccoli, carrots, red onion, mushrooms and cauliflower, served with roasted potatoes. 25

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Soup and Salads

Seafood Chowder

Piping hot, fresh and loaded with clams, halibut, salmon, potato, celery, onion and carrots.
Served with house made bannock. Sm 6/ large 10

Garden Greens Salad [GF] [V]

A fresh blend of assorted greens with cucumber, mixed bell peppers, grape tomatoes, carrots, and red onion with your choice of dressing. 11

Caesar Salad

Crisp romaine lettuce combined with house made dressing, bacon bits, croutons, and then topped with parmesan cheese. 12

Shrimp & Avocado Spinach Salad [GF]

Fresh spinach topped with hand peeled shrimp, avocado, cucumber, carrots, grape tomatoes, and a sesame seed crusted cream cheese garnish; Served with a house made blackberry vinaigrette. 19

Chicken & Cranberry Mixed Greens Salad [GF]

Assorted fresh greens accompanied with a 5 oz grilled chicken breast, dried cranberries, cucumber, carrots, broccoli and mixed bell peppers; Served with a house made orange & fennel vinaigrette. 19

TKL Summer Salad [GF]

Romaine lettuce, fresh spinach, mixed greens accompanied with carrots, cucumber, mixed bell peppers, grape tomatoes, strawberries, red onion and broccoli; Served with orange and fennel vinaigrette. 16

TKL Deluxe Seafood Salad [GF]

A 3 oz piece of grilled wild sockeye salmon, a trio of garlic prawns, flaky cubes of wild pacific halibut and hand peeled shrimp on a bed of assorted fresh greens mixed with carrots, mixed bell peppers, grape tomatoes and red onion; Served with a house made blackberry vinaigrette. 28

Add – 5oz Chicken 7.50 Add – Four Prawns 8.50 Add Shrimp – 5.00

Add 1 Slice Garlic Toast – 2.50

Add – 4oz salmon 15.00

[GF] – Gluten Free

[V] – Vegetarian