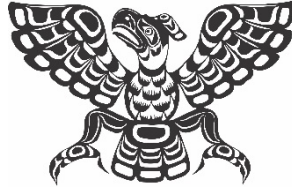


Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



Appetizers

Garlic Prawns [GF]

Eight plump and juicy prawns slowly cooked in garlic butter and finished with fresh herbs, basil Aioli sauce and lemon. 20

Calamari

7 oz of flash-fried squid cooked golden-brown and topped with tomatoes, red onions and house made tzatziki. 19

Clams of the Day [GF]

Local BC clams gently steamed; served with Focaccia 25

Mussels of the Day [GF]

Local B.C. mussels gently steamed open. 25

Seafood Cakes {2}

Mixture of seafood combined with bell peppers, onion, dill, then panko coated and fried until completely golden; Served with a lime yogurt sauce, fresh mango salsa and avocado. 22

Seared Scallops [GF]

5-6 We Wai Kai Scallops in a sambuca cream sauce. 22

Chicken Wings

Choice of salt & pepper, teriyaki or BBQ; Served with ranch dressing. 18

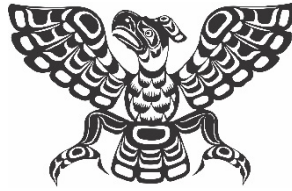
Baked Bruschetta

Tomato, onion, garlic, basil with blended cheese on naan bread and sliced into individual pieces; Finished with balsamic reduction. 18

Prices do not include tax

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Soup and Salads

Seafood Chowder

Piping hot, fresh and loaded New England style chowder featuring a medley of seafood; Served with house made Bannock. Sm 11 large 21

Garden Green Salad [GF] [V]

A fresh blend of assorted greens with cucumber, grape tomatoes, carrots, and red onion with your choice of dressing. 16

Caesar Salad

Crisp romaine lettuce drizzled with house made dressing and topped with bacon bits, fried capers and parmesan cheese. 20

Strawberry Spinach Salad [GF] [V]

Sliced strawberries, red onion, honey roasted pecans, goat cheese, cucumbers, grape tomatoes and carrots on top a bed of spinach and served with strawberry balsamic vinaigrette. 18

Pickled Beet & Roasted Honey Pecan Salad [GF]

A delightful blend of pickled beets, honey roasted pecans, cucumbers, carrots, grape tomatoes, red onion and goat cheese, dried cranberries on top of a bed of mixed greens; Served with balsamic vinaigrette. 22

[GF]

TKL Salad

Roasted vegetables in garlic and fresh basil on a bed of assorted fresh greens; served with balsamic vinaigrette. 21

Add – 4 oz Chicken. 9 – Four Prawns. 10 – Salmon-3 oz. 10 - Slice Garlic Toast. 3

[GF] – Gluten Free

[V] – Veg

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Entrees

Beef Tenderloin [GF]

7 oz AAA beef tenderloin, pan seared to your desired doneness and topped with a mushroom, red wine, cream demi and Beurre de Paris (butter); Served with mashed potato and seasonal vegetables. 39

Nasi Goreng {Stir fry}

A combination of fresh vegetables and dried fried onions, rice, and a sweet soy sauce Choice of Chicken or Prawns or Tofu 29

Slow Roasted Ribs [GF]

Pork baby back ribs seasoned, braised then covered in your choice of barbecue sauce or honey garlic sauce; served with mashed potato and seasonal vegetables.

Half rack – 26

Full rack – 33

Salmon [GF]

5 oz wild sockeye salmon, lightly seasoned and oven baked, with a citrus, ginger, sweet soy sauce; Served with basmati rice and seasonal vegetables. 36

Halibut [GF]

5 oz wild pacific caught halibut, pan seared and served with a Thai Curry Sauce Served with basmati rice and seasonal vegetables. 38

[GF] – Gluten Free

[V] – Vegetarian

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Entrees

Vegetarian Lasagna [V]

House made lasagna served with garden salad. 27

Seaside Linguine

Rich, creamy, garlic-infused with an assortment of grape tomatoes, spinach, onion, sweet peas and an assortment of shellfish and or seafood topped with melted parmesan cheese. 40

Lemon & Thyme Marinated Chicken [GF]

One or two 5 oz chicken breasts, marinated in lemon and fresh thyme, then grilled, topped with chicken velouté; served with mashed potato and seasonal vegetables

One piece – 25 Two pieces – 32

Braised Beef Short Rib

Topped with demi; served with garlic mashed potato and seasonal vegetables. 34

Prices do not include tax