All DAY MENU

FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER

Available from 3 p.m. to 10 p.m.

Yam Fries with Fresh Parmesan 10
Truffle mayonnaise

Salt + Pepper
or
Honey Garlic Chicken Wings 15
Ranch or blue cheese dip

Humboldt Calamari 16
Olive oil + herb marinated crispy calamari strips, red onion + sweet peppers, pesto tzatziki

Classic Caesar Salad 12
Romaine hearts, garlic lemon dressing, house-made croutons freshly grated Grana Padano

Local Artisan Salad Greens 12
Medley of cultivated greens, marinated + chargrilled Granny Smith apples, candied walnuts, cherry tomatoes, toasted pumpkin seeds, raspberry balsamic vinaigrette
Your choice blue cheese or goat cheese

Fire-Grilled Beef Burger 18
Crispy bacon, smoked white cheddar cheese, caramelized onions, house-made BBQ sauce, lettuce + tomato on a brioche bun.
Choice of salad or fries

Available from 5 p.m. to 9 p.m.

ENTRÉES

Fire grilled AAA Sterling Silver 7 oz Top Sirloin Steak 36
Roast garlic Yukon Gold mashed potatoes
double smoked bacon + caramelized onion compote
brandied green peppercorn sauce

Blackened Wild BC Salmon + Tiger Prawns 34
Lobster + leek Yukon Gold mashed potatoes
creamy smoked tomato + basil vinaigrette

Ocean Wise Seafood Linguine 28
Tiger prawns, lobster meat, scallops, BC salmon
pesto + sundried tomato cream sauce
freshly grated Grana Padano

Roast Cowichan Bay Chicken Supreme Brined in Seasonal Ale 32
Fig, candied red onion + bacon jam, maple orange sauce
wild mushroom Yukon Gold mashed potatoes

Ask your server for today's dessert offering.

Gluten Free – Ask your server about our gluten free options.
Ocean Wise – Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

FIRE + WATER

EXECUTIVE CHEF NEIL ANTOLIN SOUS CHEF JAMIE CASKENETTE

For your convenience, a 18% gratuity will be added to tables of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.