



Small Plates

Market Soup

Seasonal inspiration \$8

Rockwater Seafood Chowder

Shrimp, scallops, clams, potato, and cream \$10

Antipasto

German prosciutto, Saltspring Island Artisan cheeses, mixed olives and crostinis \$12

House Made Wild Mushroom and Mascarpone Ravioli

Duck confit and parmesan cream sauce \$13

Baby Iceberg Caesar Salad

Shaved parmesan, caper berries and house made butter braised croutons \$12

West Coast Fresh Mussels

Light curry broth \$14

Candy Beet Salad

Belgian endive, stilton cheese and buttermilk vinaigrette \$10



Large Plates

Boneless Cornish Hen

Filled with tomato, spinach and herbs, served with brié and cranberry bread pudding \$29

West Coast Bouillabaisse

Mussels, manila clams, halibut, prawns, scallops, fennel, house broth, and grilled bread rouille \$29

Grilled Pemberton Valley Organic New York Steak

Pomme puree, tempura onion rings, stilton demi glaze and market vegetables \$27

New Mexican Rubbed Pork Tenderloin

Potato and Savoy cabbage succotash, market vegetables \$28

Braised Lamb Shank

Fig and port wine flavored du puy lentils \$29

Arctic Char

Pan seared Arctic char, lemon risotto, fresh duo of tomato salsa \$29

Vegetarian

Mediterranean spiced chick pea strudel, Potato and Savoy cabbage succotash, market vegetables \$24

Chef's Feature of the day

Daily creations inspired by the freshest quality ingredients, our server will be glad to inform you

We pride ourselves in using local, organic produce (whenever possible), free range, organic meats and wild seafood. We believe in using only sustainable, seasonal products. We make everything from scratch, including baking our own bread; we hope you enjoy the dedication and care we put toward creating your meal.

– Jan Kobbero, C.C.C, Executive Chef



Dessert Selections

Crème Brulée

Fresh flavour of the day

Butterscotch and Apple Pudding

Vanilla ice cream

Dark Chocolate Torte

Caramel sauce

Rockwater Cheese Cake

Myer's lemon cheese cake

Nine dollars each