

APPETIZERS

TOMATO BASIL CRAB BISQUE

house made soup with fresh ingredients 7.49

YAM FRIES

ginger aioli 849

CALAMARI

preserved lemon, jalapeno, red onion, lime salt, tzatzik 14.99

CRISPY WONTON PRAWNS

wonton crusted tiger prawns, chipotle plum sauce 12.49

SMOKED SALMON WONTON CRISPS

smoked lox, red onion, capers, dijon aioli, greens 13.49

CRAB CAKES

3 cakes, tarragon tartar, preserved lemon slaw 15.49

DRY RIBS

salt & lemon pepper, sriracha ranch 13.49

CRISPY BRUSSEL SPROUTS & FRIED TOFU maple garlic soy glaze, sriracha aioli 12.49

CHILI SOY GLAZED CHICKEN WINGS

1LB of wings, roasted peanut glaze

sesame cucumber lime aioli 14.99

GLAZED BACK RIBS

serrano honey ginger glaze, sesame cucumber lime aioli 15.49

STEAMED MUSSELS

3/4 lb of fresh mussels, tomato basil white wine broth, house cut fries 17.49

SHORTRIB POUTINE

fries, braised beef shortrib, cheese curds, demi, horseradish aioli 11.99

BEEF TENDERLOIN CARPACCIO

salt & pepper cured, roast garlic dijon ailoi parmesan, capers, wonton chips 14.49

MONDAY TO

LOCAL BREWS

Lager & Pale Ale (14oz) \$4

PEPPERWOOD WINES House Red & White \$6

SIGNATURE COCKTAILS

Slim Soda \$4 Caesar \$5 Sangria \$6

CRAB CAKES CALAMARI **CHICKEN WINGS**

CRISPY BRUSSEL SPROUTS

SMOKED SALMON WONTON CRISPS

SALAD TOPPERS Four Garlic Prawns 5.99 Grilled Cajun Chicken 5.49 STARTER SALADS

WILD MESCLUN GREENS

apple sage vinaigrette, sweet pear, blue cheese, roasted almonds 11.99

CAESAR SALAD romaine hearts, pecorino romano, fried capers,

balsamic, croutons 13.49

ROASTED BEET SALAD

arugula, goat cheese, candied pecans, preserved lemon & honey vinaigrette 12.99

TOMATO BOCCONCINI SALAD arugula, red onion, pesto, balsamic reduction,

olive oil 12.99

~ Items are gluten free (not certified) ~



GP CAJUN CHICKEN CAESAR SALAD romaine hearts, pecorino romano, roasted garlic,

goat cheese, strawberries, strawberry

fried capers, balsamic, croutons 18.99

steelhead filet, mesclun greens, red onion, capers,

dill vinaigrette 22.49

vinaigrette 22.49

■ STEELHEAD SALAD

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© SCALLOP & PRAWN SALAD 3 scallops, 5 prawns, spinach, apple, sun-dried cranberries, roasted almonds, maple balsamic







prices do not include taxes Items can be gluten free (not certified) ~

~ Items are Ocean Wise

BEACH FARE served with house made rosemary garlic fries or house salad

sub cup of tomato crab bisque or daily soups \$1.49

TURN OVER FOR MORE
DELICIOUS OPTIONS

sub caesar \$0.99, sub yam fries \$2.49, sub lettuce wrap (no charge)

CRISPY CHICKEN SANDWICH FISH TACOS two tacos, cajun snapper, pico de gallo,

Sriracha ranch, preserved lemon coleslaw, brioche bun 15.49

GRILLED STEELHEAD BURGER 🚱 lemon dijon aioli, arugula, sweet chili, pickled red onion, brioche bun 16.49

WAG BURGER

bacon, mozza, roasted red pepper ketchup, garlic mustard, butter lettuce,

tomato, onion, brioche bun 17.99

avocado, preserved lemon slaw (2) 13.99 (3) 18.99

COD & CHIPS

2 piece cod, tempura batter, home made tartar sauce 15.49

STEELHEAD & CHIPS

2 piece steelhead, tempura batter, home made tartar sauce 19.99

served with jasmine rice & seasonal vegetables

® STUFFED CHICKEN supreme grain fed chicken breast, prosciutto & goat cheese stuffing, tarragon cream 23.99

ENTREES

BRAISED BEEF SHORT RIB slow braised in a house made hoisin BBQ sauce 27.99

👁 CURRY & KAHLUA PRAWNS 🦦 oceanwise tiger prawns, kahlua yellow curry cream reduction 22.99

🗗 PECAN CRUSTED STEELHEAD 🧺

fresh steelhead filet, arugula pesto bearnaise 25.49

PASTAS & POTS PESTO CHICKEN LINGUINE grilled chicken, brie cheese, artichokes, sun-dried tomatoes, red onion, pesto cream sauce 21.99

CUSTOMIZE YOUR MEAL .add Caiun Chicken \$5.49

.4 Garlic Prawns \$5.99

prawns, steelhead, snapper, fresh mussels, tomato basil cream 21.99

SEAFOOD PENNE

STUFFED GNOCCHI

pesto & cheese stuffed, wilted spinach, pesto, tomato sauce 17.99

LOBSTER STUFFED RAVIOLI roasted garlic cream sauce, prawns, asparagus,

basil pesto, sun-dried tomato pesto 23.49 SEAFOOD HOT POT

prawns, steelhead, snapper, fresh mussels, spicy red curry cream, rice noodles 22.99

BUTTERNUT SQUASH RAVIOLI

sage brown butter, feta, candied pecans, lemon chili cream 19.99

onions, parsley 18.99

VEGAN CHORIZO FETTUCCINI beyond meat chorizo, roast garlic marinara, red peppers,

raspberry coulis, vanilla ice cream 9.00

TO CHOCOLATE GANACHE TORTE

HOMEMADE TIRAMISU

CHOCOLATE PEANUT BUTTER PIE WAGS "infamous" dessert 9.00

fresh fruit coulis 8.50 CREME BRÛLÈE

vanilla, lemon, caramelized sugar 8.50

CHICKEN STRIPS & FRIES 11.00

 GRILLED STEELHEAD with rice & veggies 12.00

PENNE ALFREDO 11.00

SAFETY IS OUR PRIORITY

We have redesigned our floor plan, service flow & safety procedures as well as increased cleaning & sanitization

SCAN QR CODE TO VIEW OUR FULL SAFETY PLAN



Please remember to be kind, patient & respectful so we can all dine safely of physical distancing