



APPETIZERS

TOMATO BASIL CRAB BISQUE
house made soup with fresh ingredients 7.49

GLAZED BACK RIBS
serrano honey ginger glaze, sesame cucumber lime aioli 15.99

SMOKED SALMON WONTON CRISPS
smoked lox, red onion, capers, dijon aioli, greens 13.49

TOMATO BASIL MUSSELS
3/4 lb of fresh mussels, tomato basil white wine broth, house cut fries 17.99

GF BEEF TENDERLOIN CARPACCIO
salt & pepper cured, roast garlic dijon aioli, parmesan, capers, wonton chips 14.49

CRAB CAKES
3 cakes, tarragon tartar, preserved lemon slaw 15.49

MONDAY TO FRIDAY

DRINKS LOCAL BREWS
Lager & Pale Ale (14oz) \$4
PEPPERWOOD WINES
House Red & White \$6
SIGNATURE COCKTAILS
Slim Soda \$4 Caesar \$5 Sangria \$6

HAPPY HOUR

3 pm to 5 pm

\$10 EACH NIBBLES
CRAB CAKES
CALAMARI
CHICKEN WINGS
SHORTRIB POUTINE
CRISPY BRUSSEL SPROUTS
SMOKED SALMON WONTON CRISPS

STARTER SALADS

GF WILD MESCLUN GREENS
apple sage vinaigrette, sweet pear, blue cheese, roasted almonds 12.99

GF CAESAR SALAD
romaine hearts, pecorino romano, fried capers, balsamic, croutons 13.49

GF ROASTED BEET SALAD
arugula, goat cheese, candied pecans, preserved lemon & honey vinaigrette 13.49

GF TOMATO BOCCONCINI SALAD
arugula, red onion, pesto, balsamic reduction, olive oil 13.49

ENTREE SALADS

GF CAJUN CHICKEN CAESAR SALAD
romaine hearts, pecorino romano, roasted garlic, fried capers, balsamic, croutons 20.49

GF STEELHEAD SALAD
steelhead filet, mesclun greens, red onion, capers, goat cheese, strawberries, strawberry dill vinaigrette 22.99

GF SCALLOP & PRAWN SALAD
3 scallops, 5 prawns, spinach, apple, sun-dried cranberries, roasted almonds, maple balsamic vinaigrette 22.99

BISTRO

YAM FRIES
ginger aioli 8.49

GF DRY RIBS
salt & lemon pepper, sriracha ranch 13.49

SHORTRIB POUTINE
fries, braised beef shortrib, cheese curds, demi, horseradish aioli 12.99

CALAMARI
preserve lemon, jalapeno, red onion, lime salt, tzatziki 15.49

CRISPY WONTON PRAWNS
wonton wrapped tiger prawns, chipotle plum sauce 12.99

CHILI SOY GLAZED CHICKEN WINGS
1 lb of wings, roasted peanut glaze, sesame cucumber aioli 15.49

GF CRISPY BRUSSEL SPROUTS & FRIED TOFU
maple garlic soy glazed, sriracha aioli 12.99

STEELHEAD & CHIPS
2 piece steelhead, light tempura batter, home made tartar 19.99



SCAN TO VIEW DIGITAL MENUS

prices do not include taxes

TURN OVER FOR MORE DELICIOUS OPTIONS



GF - Items are gluten free (not certified) ~

GF - Items can be gluten free (not certified) ~

OW - Items are Ocean Wise ~

SURF

served with jasmine rice & seasonal vegetables

GF CURRY & KAHLUA PRAWNS
ocean wise prawns, kaluha, yellow curry cream reduction 22.99

GF PECAN CRUSTED STEELHEAD
fresh steelhead filet, arugula pesto bearnaise 25.99

GF CAJUN SNAPPER & PRAWNS
cajun crust, citrus dill yogurt 23.49

GF AHI TUNA
fresh Ahi, sesame crusted, wasabi soy sauce, medium rare 28.99

MIXED SEAFOOD GRILL
steelhead, snapper, tiger prawns, hoisin ginger sesame glaze 26.99



7 OZ PEPPERCORN CRUSTED BEEF TENDERLOIN

New Zealand, grass fed, hormone free, topped with a Mainland whiskey cream sauce 34.99

TURF

served with garlic herb mashed potatoes & seasonal vegetables

GF STUFFED CHICKEN
supreme grain fed chicken breast, prosciutto and goat cheese stuffing, tarragon cream 23.99

10 OZ BRAISED BEEF SHORTRIB
slow braised in a house made hoisin BBQ sauce 27.99

TRUFFLE SAGE PORK LOIN
apple bacon butter 22.99

FLAT IRON 7 OZ
excellent marbling tender & lean AAA Sterling Silver beef, topped with our signature demi glaze 27.99

BRAISED LAMB SHANK
lemon herb roasted, roast garlic oregano demi 24.99

CUSTOMIZE YOUR MEAL

...add 8oz Cajun Chicken Breast 6.99
...4 garlic prawns 5.99

PASTAS & POTS

PESTO CHICKEN LINGUINE
8oz chicken breast, brie cheese, artichokes, sun-dried tomatoes, red onion, pesto cream sauce 22.99

SEAFOOD PENNE
prawns, steelhead, snapper, fresh mussels, red onion tomato basil cream 22.49

STUFFED GNOCCHI
pesto & cheese stuffed, wilted spinach, red onion pesto, tomato sauce 17.99

GF SEAFOOD HOT POT
prawns, steelhead, snapper, fresh mussels, spicy red curry cream, rice noodles 22.99

LOBSTER STUFFED RAVIOLI
roasted garlic cream sauce, prawns, asparagus, basil pesto, sun-dried tomato pesto 23.49

PEPPER BEEF PENNE
smoked goat cheese, garlic cream, mushroom, tomato, thyme 19.99

BUTTERNUT SQUASH RAVIOLI
sage brown butter, feta, candied pecans, lemon chili cream 19.99

VEGAN CHORIZO FETTUCCINI
beyond meat chorizo, roast garlic marinara, red peppers, onions, parsley 19.99

KIDS MENU

CHICKEN STRIPS & FRIES 12.00

PENNE ALFREDO 12.00

GF GRILLED STEELHEAD
with rice & veggies 13.00

GF ROASTED 8OZ CHICKEN BREAST
with rice & veggies 13.00

DESSERT

CHOCOLATE PEANUT BUTTER PIE
WAGS "infamous" dessert 9.50

GF CHOCOLATE GANACHE TORTE
raspberry coulis, vanilla ice cream 9.50

HOMEMADE TIRAMISU
fresh fruit coulis 9.00

GF CREME BRÛLÉE
vanilla, lemon, caramelized sugar 9.00

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

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