

Tuesday Burger & Pint Night



Local Bison or Lentil Burger + Local Pint \$20

Wednesday Pizza & Pasta Night



Organic Hand Stretched Pizzas & Handmade Pasta Feature

Margherita pizza \$19

Prosciutto & arugula pizza \$22

JUNE 4th - FEATURES

West coast seafood tagliatelle w/ butter poached wild BC caught lingcod, spot prawns & Salt Spring Island mussels, semi-dried 'Our Farm' tomato & garden herbs \$32

Bison, poblano & roasted corn pizza - seared 'Bison Ridge Farms' tenderloin émincé, preserved 'Our Farm' poblano peppers & roasted local corn, heirloom tomato sauce, fior di latte \$25

Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

JUNE 5th - CHEF'S MENU

Roasted & raw asparagus salad w/ carrot & cumber julienne,
sesame ginger vinaigrette, roasted sunflower seeds

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Lightly smoked & grilled wild SK lake trout fillet,
SK wild rice pilaf & citrus beurre blanc

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Fresh raspberry & lemon trifle