

Happy Easter!

Executive Chef: Jeff Westbrook
Sous Chef: Alvaro Sanchez

Sous Chef: Alejandro Zambrano

Today's Appetizers



Primavera Ravioli

Served with porcini mushroom marsala sauce 18.95

Pizza Di Parma

Fresh mozzarella, roma tomatoes, prosciutto, and basil on a hand stretched crust 17.50

Soup of the Day

Tuscan white bean
Cup 10.50 Bowl 12.95

Oysters on the Halfshell

"Buckley Bay" - Fanny Bay, BC
Half Dozen 15.95 Full Dozen 24.95

Entree Salad Specials

Skirt Steak Salad

Grilled and served over mixed greens with grilled vegetables, goat cheese, pine nuts and balsamic vinaigrette 28.25

Asian Chicken Salad

Crisp lettuce and fresh vegetables tossed in a tangy sesame dressing with wonton, cilantro and almonds 26.95

Today's Entree Specials



California Seabass

Sautéed with wild mushrooms and asparagus in a chardonnay cream. Served over grilled polenta 34.95
Pair with a glass of Robert Hall Artisan Sauvignon Blanc
Pair with a glass of Pommery POP Champagne split

Featured Dinner Entree

Norwegian Salmon

Chargrilled and topped with porcini butter and truffled pecorino. With dijon-roasted fingerling potatoes 36.95
Pair with a glass of Morgan Sauvignon Blanc
Pair with a glass of Meiomi Pinot Noir



Hawaiian Mahi Mahi

Grilled with a macadamia nut crust and topped with mango salsa and coconut key lime sauce. Served with jasmine rice 34.95
Pair with a glass of Brancott Sauvignon Blanc
Pair with a pint of Hopnosis IPA

Canadian Halibut

Blackened and topped with a lemon saffron aioli. Served over sauteed spinach with roasted garlic mashed potatoes 36.95
Pair with a glass of Bargetto Pinot Grigio
Pair with a glass a of Line 39 Pinot Noir

Short Ribs

Braised and finished with hoisin glaze served over chipotle yams 29.95
Pair with a glass of J Lohr Hilltop Cabernet Sauvignon
Pair with a glass of Line 39 Rose

Alder Smoked Prime Rib of Beef

Covered in our own special seasonings and slow roasted. Served with roasted garlic mashed potatoes
Captain's Cut 34.95 Regular Cut 31.95
Pair with a glass of Cinnabar "Mercury Rising"
Pair with a glass of Gabbiano Chianti Classico

House Made Dessert Specials

...to complement our Dessert, After-Dinner Drink, and Espresso Coffees menu

Peach Tart

With almond short dough and vanilla ice cream 12.50

Carrot Cake

Served with vanilla bean ice cream 12.50

Wine Specials

Intercept Pinot Noir

A local wine showing delicate tanins and a long juicy finish of strawberry and nutmeg
Glass 12.00 Bottle 47.00

Coppoh Pinot Grigio

Bright green apple and melon notes with a crisp acidity
Glass 10.00 Bottle 39.00

J Lohr Hiltop Cabernet Sauvignon

Features of blackberry, plum, blueberry, with a bold and dry finish
Glass 10.00 Bottle 40.00

Juggernaut Sauvignon Blanc

Flavours of passion fruit and grapefruit with a crisp finish
Glass 11.75 Bottle 46.00

Bonterra Chardonnay

Features bold buttery flavors with hints of pear and green apple with subtle citrus finish
Glass 11.00 Bottle 43.00



denotes house specialty

Crow's Nest



denotes sustainable seafood choice

Crow's Nest Gift Certificates: Simply the perfect gift
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