



## DINNER

### BLACKENED WILD SALMON FILET

LEEK AND CHARD RAGOUT TOMATO-LIME CHUTNEY, VERJUS REDUCTION \$25

### OVEN-ROASTED PACIFIC HALIBUT

SAFFRON-GINGER PEARL COUSCOUS, PARSLEY AND PRESERVED LEMON PISTOU  
CUCUMBER AND GRAPEFRUIT SALSA, RED BEET AND ORANGE CAVIAR, WILTED GREENS \$26

### SMOKED QUEEN CHARLOTTE ISLANDS SABLEFISH

WATERCRESS AND BACON RAVIOLI, CIPOLLINI CONFIT  
ORANGE-SCENTED PARSNIP PURÉE, CITRUS-GINGER MARMALADE \$29

### SCALLION TEMPURA AHI TUNA

BAMBOO-JADE RICE, GREEN PAPAYA AND PEAR SALAD  
SOY-WASABI BUTTER SAUCE, BONITO FLAKES \$29

### GRAMIGNA PASTA WITH MUSSELS AND CLAMS

TOMATOES, CAPERS, ANCHOVIES, GRANA PADANO PARMESAN \$20

### FRENCH LENTIL RAGOUT

BRAISED LEEKS, SEASONAL GREENS, FETA, ROASTED GARLIC CROSTINI \$20  
ADD CHICKEN, SAUTÉED PRAWNS OR SCALLOPS \$7

### BBQ GROUND BISON BURGER

LETTUCE, TOMATO, ONION, PICKLES, KAISER BUN  
MESCLUN GREENS OR FRIES \$15  
ADD BACON, MUSHROOMS OR CHEESE \$1 EACH

### ROASTED BREAST OF CHICKEN

ROOT VEGETABLE AND HERB HASH, LIME AND CORIANDER CREAM  
CILANTRO-WALNUT PESTO, CANDIED PANCETTA \$25

### GRILLED PORK TENDERLOIN TAGLIATELLI

CAMBOZOLA CREAM, TOASTED PINE NUTS, APRICOT-CARROT CHUTNEY \$24

### HERB-CRUSTED RACK OF LAMB

SUMMER BEAN CASSOULET, FETA, BROWN BUTTER EMULSION \$35

### GRILLED 7oz AAA NY STEAK

BALSAMIC-BRAISED SHALLOTS, BACON-WRAPPED POTATO CAKE  
BOURBON-CARAMELIZED ONIONS, GRILLED SCALLION RELISH, MAPLE-BALSAMIC JUS \$35

### PAN-ROASTED BROME LAKE DUCK BREAST

WILD MUSHROOM AND TRUFFLE GNOCCHI, SOUR CHERRY JUS, BEETS, BRAISING GREENS \$30

ADD CHICKEN, SAUTÉED PRAWNS OR SCALLOPS TO ANY DISH \$7

*OUR KITCHEN IS YOUR KITCHEN*

*SHOULD YOU WISH AN ITEM NOT FOUND ON OUR MENU WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIAL REQUEST*

## DINNER APPETIZERS

### FRESH-SHUCKED BC OYSTERS

BLACK PEPPER MIGNONETTE \$3 EACH OR 6 FOR \$15

### SWEET CORN AND COCONUT BISQUE

BLACK BEAN AND CHORIZO SALSA, CILANTRO AND CHILI OILS  
CUP \$5 BOWL \$9

### PERNOD-SCENTED CLAM CHOWDER

MARINATED CLAMS, DOUBLE-SMOKED BACON, WATERCRESS  
CUP \$6 BOWL \$10

### MESCLUN GREENS

TOASTED WALNUTS, CHERRY TOMATOES, CITRUS VINAIGRETTE \$9  
*ADD BLACKENED CHICKEN, SCALLOPS OR SAUTEED PRAWNS \$7*

### CAESAR SALAD

CRISP ROMAINE, PARMESAN CHEESE, HERBED CROUTONS \$9  
*ADD BLACKENED CHICKEN, SCALLOPS OR SAUTEED PRAWNS \$7*

### SPINACH SALAD

BALSAMIC-MACERATED STRAWBERRIES, RED ONIONS  
VANILLA-SESAME VINAIGRETTE, SMOKED ALMONDS \$9  
*ADD BLACKENED CHICKEN, SCALLOPS OR SAUTEED PRAWNS \$7*

### POACHED PEAR AND BEET SALAD

ARUGULA, SPICED CANDIED PECANS, GOAT CHEESE VINAIGRETTE \$9  
*ADD BLACKENED CHICKEN, SCALLOPS OR SAUTEED PRAWNS \$7*

### GRILLED FLATBREAD AND DIPS

ROMESCO, HUMMUS, BLACK OLIVE TAPENADE \$10

### CAJUN SPICED CALAMARI

SPICED-BREADED AND FRIED, CILANTRO-CHILI AIOLI \$10

### AHI TUNA TARTARE

BABY FRISÉE, SOY-CHILI MARINADE, PICKLED GINGER  
SPROUTED WHEAT CROSTINI \$15

### STEAMED MUSSELS

SHERRY, TOMATO AND FENNEL BROTH, FRITES \$14

### FRIED ROCK CRAB CAKES

SAFFRON-PICKLED CUCUMBERS  
TARTARE SAUCE, BELL PEPPER COULIS \$13

### SCALLOPS AND APPLES

APPLE-CELERY ROOT PURÉE, APPLE CONFIT  
BASIL, STRONGBOW CIDER REDUCTION \$13

## BEVERAGES

### SPARKLING WATER

SMALL \$3.50 LARGE \$7.00

### AQUA PANNA

SMALL \$3.50 LARGE \$7.00

### MOCKTAILS

\$4.00

### HOT CHOCOLATE

\$4.75

### FRESHLY BREWED COFFEE

\$3.95

### MIGHTY LEAF TEA

ORGANIC BREAKFAST  
ORGANIC EARL GREY  
TROPICAL GREEN TEA  
BOMBAY CHAI  
ORGANIC MINT  
CITRUS CHAMOMILE  
DECAF EARL GREY  
\$3.95

### ESPRESSO OR AMERICANO

ONE SHOT \$3.95  
ADD SHOT \$1.50

### CAFÉ MOCHA

\$4.95

### HOT CHOCOLATE

\$3.95

### CAPPUCCINO OR LATTE

\$4.75

### LIVE PIANO JAZZ

FRIDAY AND SATURDAY

LURE LOUNGE

7-10 PM

