

To Start,

Edgewater Salad. \$9

Seasonal greens served with honeyed pecans, cherry tomatoes, and diced sweet peppers. Served with an orange, pickled ginger, honey vinaigrette.

Spinach and Stuffed Date Salad \$12

Dates stuffed with cambazola cheese and wrapped in proscuitto, served with a fig and whole grain mustard vinaigrette on a bed of baby spinach.

Salad Nicoise \$15

Seared local tuna, hard-boiled quail eggs, green beans, boiled new potatoes and olives, finished with olive oil and fresh oregano vinaigrette

Venison Carpaccio \$14

Pepper crusted, Fraser Valley venison with baby arugula, toasted sunflower seed vinaigrette, and grape mustard and caper emulsion.

Grilled Pear and Cambozola Cheese \$13

Grilled fresh pears with melted cambozola cheese, rosemary crostini and a rosemary, red wine, honey reduction and toasted walnuts.

Slow Roasted Tomato and Wild Mushroom Bruschetta \$14

Slow roasted Roma tomatoes on grilled garlic crostini with creamy wild mushroom ragout, baby arugula and truffle oil.

Rabbit Risotto \$15

Seared Fraser Valley Rabbit tenderloin, double smoked wild boar bacon, and sautéed apples in a rich creamy risotto

Soup Of The Day \$9

Ask your server for the chef's latest tasty offering

Main Courses,

Bison Meatball Fettuccine \$24

Fresh hand made fettuccine with Bison meatballs in a rich red wine tomato sauce and fresh Parmesan.

Wild Mushroom, Pecan and Yam Ragout in Phyllo \$23

Phyllo pastry stuffed with sautéed wild BC mushrooms, yams and pecans in white wine and garlic served with braised leek, red wine and Italian plum tomato sauce and finished with a balsamic reduction.

Wild BC Salmon Fillet \$31

Sesame crustued wild BC salmon served with and apricot, soy glaze on a bed of quinoa.

Sable Fish \$34

Pan seared BC sable fish served on a bed of new potatoes with a saffron, chorizo, and roast red pepper broth.

Grilled Fresh Scallops with Green Pea Ravioli \$32

Grilled fresh Qualicum Bay scallops on our hand made green pea and ricotta filled ravioli served in a white wine and minted cream sauce.

Chicken Marsala \$27

Free range chicken breast sautéed with wild mushrooms and finished with marsala wine served with fresh herb and parmesan risotto.

Bison Flank Steak \$31

Grain fed Bison marinated in cumin, lime, fresh garlic and soy sauce, grilled to perfection and sliced thin.

Venison Osso Bucco \$35

Local farm raised venison slow cooked in a rich tomato and red wine sauce and served on roasted garlic and ricotta mash potatoes

Grilled 8oz Fillet of Beef \$38

Angus beef grilled to perfection, served with a rich red wine demi-glace and finished with a touch of truffle oil and sea salt.

Tasty Additions:

Sautéed wild BC mushrooms with white wine and garlic butter, \$8

Grilled Qualicum Bay Scallops, \$3.25 ea.