



## Starters

### Crispy Cauliflower Bites

sriracha honey glazed with cilantro and house-made ranch

### B.C. Sidesripe Shrimp Peel & Eat

sautéed in garlic herb butter with garlic focaccia

### Mussels

tomatoes, white wine, roasted garlic & cream served with fresh bread

### Roasted Bone Marrow

served with pickled red onion & garlic focaccia

### Bison Tartare

cured egg yolk, apple dijon, fried capers, arugula and house-made potato chips

### Bacon & Onion Tarte

on crisp puff-pastry

### Cheese & Charcuterie Board

mixed B.C. cheese & charcuterie selection served with fresh bread

### Calamari

served with red onion, tzatziki & pita bread

### Fresh Oysters on the Half Shell

ask your server for today's catch

## Salads

add grilled chicken breast or  garlic prawns 7 ½ add  scallops 12  salmon 13 ¾

### Classic Caesar

crisp romaine, bacon, parmesan, garlic croutons with house-made caesar 10

### Warm Scallop Salad

baby kale, a crispy poached egg, shaved parmesan, bacon & curry aioli 16

### Beet & Citrus Salad

mixed greens, roasted beets, orange, candied walnuts & blue cheese with balsamic vinaigrette 12

### Buddha Bowl

sprouted grains, crispy chickpeas & sweet potato, carrots, beets, avocado, mixed greens & peanut sauce 14

## Soups

### Seafood Chowder

bacon, potatoes, roasted garlic & cream 7

### Lobster Bisque

with lobster and baby scallops 9

### Soup du Jour

ask your server for today's special 6 ½

We believe in using the freshest quality available. As a result of this some items, like shellfish, are only available in limited quantities.

 Many of our dishes can be modified to be gluten free. Please let your server know if you would like us to prepare your meal accordingly.



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## Mains

### **Wild Mushrooms & Gnocchi**

seared cauliflower, pickled red onion, cream sauce & fresh herbs 19

### **Prawn Linguine**

tossed in creamy tomato sauce with seared prawns & garlic focaccia 24

### **Salmon**

maple soy glazed with squash & kale barley risotto & tempura vegetables 28

### **Braised Lamb Shank**

red wine braised with parmesan polenta & crispy brussel sprouts & mint gremolata 28

### **Pork Schnitzel**

mushroom sauce, garlic mashed potatoes & seasonal vegetables 24

### **Seared Duck**

sweet potato puree, cranberry demi, sautéed baby kale and seared vegetables 32

### **Bison Flatiron Steak**

house-made gnocchi, broccolini & chimichurri 36

### **Surf & Turf**

striploin, garlic prawns, warm potato salad & seasonal vegetables 34

### **Crab & Prawn Dinner**

baby potatoes, seasonal vegetables & drawn garlic butter 34

#### **Add Ons**

lobster tail	20	pan gravy	2
 garlic prawns	7 ½	sautéed mushrooms	5
 crab legs	20	chimichurri	2 ½
 scallops	12	shoestring fries	3
crispy brussel sprouts	6 ½	roasted baby potatoes	3 ½
warm potato salad	3 ½	parmesan polenta	4 ½
garlic mashed potatoes	3 ½	gnocchi & gravy	8
garlic focaccia	2	seasonal vegetables	3 ½

## Between Bread

served with house-cut shoestring fries

add bacon 2 ½, smoked cheddar 1 ¾, bacon jam 2, fried egg 2, mushrooms 2 ½, blue cheese 2 ½

### **Storms Burger**

house-ground beef topped with bacon jam & crispy onions, tomatoes, lettuce & pickles on a brioche bun 17

### **Pesto Chicken Burger**

panko crusted *or* grilled chicken, avocado, mayo, tomatoes, lettuce, onion & pickles on a brioche bun 16

### **Pakora Veggie Burger**

spicy pakora topped with tzatziki, onions, tomatoes, lettuce & pickles on a brioche bun 14

### **Steak Sandwich**

8 oz striploin with caramelized onions, horseradish mayo & field greens 22

Thank you to our local suppliers: Organic Oceans Seafood, Red Collar Brewing, SSOL Organic Farms, Spruce Goose Chop'n Block, Harper's Trail Winery, Golden Ears Farm, Iron Road Brewing

The consumption of raw seafood or raw meat poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

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