

Storms on the River

SHARED PLATES

Calamari

red onion, tzatziki & pita bread 11 ¾

Cheese & Charcuterie Board

local cheese & charcuterie selection served with fresh bread 19

Soup du Jour

ask your server for today's special 7

Roasted Bone Marrow

pickled red onion & garlic focaccia 18

Mussels

tomatoes, white wine, roasted garlic & cream served with fresh bread 16

Fresh Oysters

with mignonette & lemon 2 ¾
minimum order of 2

Baked Oysters

with garlic-herb butter, cheddar & panko 3 ½
minimum order of 2

BARSNACKS

Tater Tots

with garlic sauce, green onions, bacon, cheddar & house-made ketchup 9

House-cut Fries

with garlic aioli & house-made ketchup 6

Fried Cheese Curds

with house-made ketchup 9

Onion Rings

with horseradish mayo 8

Cauliflower Bites

with honey-sriracha glaze 9

Sticky Ribs

with korean bbq sauce 14

Crispy Chicken Skins

deep-fried skins of a chicken with garlic aioli 10

VEGGIES & SALADS

Sesame Green Beans

dressed in sweet tahini sauce 8

Summer Salad

mixed greens, fresh berries, avocado, candied walnuts, cucumbers & creamy sweet onion dressing 12

Caesar Salad

crisp romaine, bacon, parmesan, croutons & house-made caesar 10

Buddha Bowl

ancient grains, mixed greens, crispy chickpeas, yams, berries, carrots, beets, peanut dressing & black sesame 16

Crispy Teriyaki Tofu Bowl

with rice, baby bok choy & pickled vegetables 16

We make everything on your plate from scratch every day using the freshest, local ingredients. As a result of this some items, like shellfish, are only available in limited quantities.

Thank you to our local suppliers:

SSOL Organic Farms, Harper's Trail Winery, Iron Road Brewing, Red Collar Brewing, Spruce Goose Chop'n Block, Organic Oceans Seafood, Golden Ears Farm

MAINS

Crab & Prawn Dinner **Gf**

baby potatoes, market vegetables & drawn garlic butter 37

Butcher's Board

grilled lamb sirloin, roasted bone marrow, au-jus, roasted fingerling potatoes, market vegetables & chimichurri 38

Black Angus Strip Loin

8 oz AAA steak grilled to order, garlic mashed potatoes & market vegetables 29

make it Surf & Turf with garlic prawns 34

Salmon **Gf**

roasted fingerling potatoes, kale & dill cream sauce 28

Seared Duck Breast **Gf**

char siu glazed with crispy duck tongues, bok choy & rice 30

Spaghetti Alle Vongole

manila clams in herb & garlic white wine sauce 24

Pork Schnitzel

mushroom sauce, garlic mashed potatoes & market vegetables 24

Grilled Chicken Fettuccine

house-made pasta with creamy pesto sauce 22

Storms Burger

house-ground beef with bacon jam, crispy onions & all the fixings on brioche bun with house-cut fries 17
skip the bun and lettuce wrap your burger

Fish & Chips

beer battered with apple slaw & tartar sauce 22

Sides

crab legs 20

garlic prawns 7.75

lobster tail 20

sautéed mushrooms 5

chimichurri 3 **Gf**

pan gravy 3

Please let your server know of any dietary restrictions you may have

The consumption of raw seafood or raw meat poses an increased risk of food-borne illness. A cooking step is needed to eliminate potential bacteria or vital contamination.