



Our Chef Heather & team make everything on your plate from scratch every day using the best local ingredients. As a result of this some items, like shellfish, are only available in limited quantities.

APPETIZERS



**Ahi Tuna Poke**

marinated in tamari & sesame with pineapple, avocado, green onion & wonton chips 16  
*substitute gluten-free chips 2*

**Roasted Bone Marrow**

pickled red onion & garlic focaccia 18  
*try it with a Bone Marrow Shot!*

**Mussels**

tomatoes, white wine, roasted garlic & cream served with fresh bread 18  
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**Fresh Oysters** 

mignonette & lemon - market price  
*minimum order of 2*

**Baked Oysters**

garlic-herb butter, cheddar & panko - market price  
*minimum order of 2*

**Tempura Cauliflower**

ricotta & lemon 12

**Roasted Beet Salad** 

goat cheese, frisée, hazelnuts & balsamic reduction 13

**Cheese & Charcuterie Board**

local cheese & house-made charcuterie selection served with fresh bread 19  
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**Calamari**

red onion, tzatziki & pita bread 13

**Soup du Jour**

ask your server for today's special 7

**Crispy Brussel Sprouts** 

honey-balsamic dressing & parmesan 10

**Crispy Fried Chicken**

honey sriracha glazed 13

Please let your server know of any dietary restrictions you may have  
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We politely decline any requests to modify menu items

# Mains



## Venison Tenderloin **Gf**

yam purée, b.c. mushrooms, roasted vegetables & sherry demi-glace 42

## Seared Kamloops Duck **Gf**

duck breast, beet & ginger puree with roasted vegetables, crispy duck tongues & sherry demi-glace

30

## Black Angus Striploin **Gf**

8 oz AAA striploin steak, garlic mashed potatoes & market vegetables 29

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make it **Surf & Turf** with garlic prawns 35

## Seafood Saffron Risotto **Gf**

seared scallops, prawns and squash 28

## Braised Lamb Shank **Gf**

parmesan polenta, crispy brussel sprouts & mint gremolata 28

## Wild Sockeye Salmon **Gf**

roasted fingerling potatoes, kale & dill cream sauce 28

## Porkbelly Carbonara

with a soft sous-vide egg 26

## Pork Schnitzel

mushroom cream sauce, mashed potatoes & seasonal vegetables 24

## Storms Burger

house-ground beef with bacon jam, crispy onions & all the fixings on brioche bun with house-cut fries 17

## Buddha Bowl **Gf VEGAN**

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

## EXTRAS



lobster tail - market price

crab legs - market price

garlic prawns 8

sautéed garlic mushrooms 6

sixpack for our hardworking kitchen 10

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

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.