



---

Our Chef Heather & her 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

### Tempura Oysters

sake-cucumber mignonette 12

### Fresh Oyster

mignonette & lemon - market price  
minimum order of 2

### Mussels

tomatoes, white wine, roasted garlic & cream  
with house-made bread 19

### Seared Scallops

crispy bacon & beurre blanc 18

### Roasted Bone Marrow

pickled red onion & house-made bread 18  
try it with a Bone Marrow Shot!

### Cheese & Charcuterie Board

local cheese & house-made charcuterie  
selection with house-made bread 19

### Spundekäs

german cream cheese dip & warm pretzel 11

### Calamari

red onion, tzatziki & pita bread 13

### Ahi Tuna Poke

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

## PLANT BASED

### Hummus & Burnt Bread

cashews, chive oil, herbs & edible flowers 13

### Tempura Cauliflower

ricotta & lemon 12

### Asparagus Salad

charred asparagus, sous-vide egg, bacon vinaigrette, salt cured egg yolk 14

### Burrata & Stonefruit Salad

toasted hazelnuts, arugula 16

### Roasted Carrots & Couscous

cashews, coconut crema, cilantro & lime 13

Please let your server know of any dietary restrictions prior to ordering.  
We politely decline any requests to modify menu items.  
There are two of us cooking your meals for you. Please understand that any request to modify our menu items can impact our ability to serve you efficiently.

# Mains



## Seared Kamloops Duck

caspian acres duck breast, roasted carrot & cashew couscous, crispy duck tongue, pomegranate reduction 30

## Seafood Saffron Risotto

seared scallops, prawns, squash 28

## Butcher's Plate

rotating selection of fancy meats at marketprice  
*we do not recommend or guarantee steaks past medium*

## Roasted Mini Chicken

cornish game hen, baby potatoes & mushrooms in coconut-cilantro cream 28

## Wild B.C. Halibut

beluga lentils, beurre blanc, green asparagus, zucchini 42

## Pork Schnitzel

mushroom cream sauce, roasted potatoes, seasonal vegetables 25

## Storms Burger

house-ground beef, bacon jam, crispy onion, all the fixings, brioche, house-cut fries 17

## EXTRAS



lobster tail at market price

crab legs at market price

garlic prawns 8

sautéed garlic mushrooms 6

sixpack for our hardworking kitchen crew 10

Thank you to our local suppliers:

SSOL Organic Farms, Harper's Trail Winery, Caspian Acres, Iron Road Brewing, Red Collar Brewing, Tanto Latte Cheese, 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.