



to start

tomato & garlic bisque {GF} – in house smoked tomatoes with garlic chips, basil pesto & crème fraiche	8
caesar salad – romaine hearts, bacon, roast garlic aioli, crisp fried capers with parmesan & crisp croutons	11
rustica salad {GF} – mixed greens, baby kale, foraged mushrooms, done 3 ways with dijon & herb vinaigrette	11
nicoise salad {GF} – pickled green beans, potatoes, shallots, roasted tomatoes, eggs & nicoise olives with creamy basil dressing	12

add to any salad

4 oz bbq chicken – 7 | 3 chili prawns – 10 | 3 oz tuna poke – 10 | 5 oz black angus ny steak – 10

jars {priced per jar} – served with olives	12
- pickled ratatouille, parmesan & warm pita	
- tuna poke, raita & warm pita	
- duck rillettes, ginger glaze & crostini	
- beef tartare, capers, shallots & crostini	

small plates – *from the surf*

grilled calamari {GF} – with sun dried tomatoes, almonds, olives, herbs & romesco sauce	14
tuna tacos – maple ginger tuna poke on corn flour tacos with creamy fennel slaw, tomato & avocado salsa	16
prawns diablo {GF} – grilled chili prawns, dueling tomatoes with horseradish, cilantro & crème fraiche	16
sea scallops – pan roasted sea scallops, maple pork belly, with celeriac, sour apple puree & crisp fried celery leaves	18

small plates – *from the turf*

mushroom poutine – pomme frites, cheese curds, foraged mushroom gravy & truffle mayo	12
chicken wings – 1 lb. of smoked wings served with pickle pot, creole cream & choice of sauce sauce choices: bourbon bbq sauce maple ginger sauce bacon & parmesan	16
chilli & chips – beer braised bean chilli & spiced corn tortilla chips with queso blanco, sour cream, tomato & avocado salsa	12

add on

4 oz pulled pork – 6 | 4 oz bbq chicken – 7 | 4 oz ground beef – 10

Thank you for joining us today!



hand helds

served with a pickle pot and choice of
tomato bisque, rustica salad, caesar salad, or fries

quinoa mushroom burger - quinoa mushroom patty on potato scallion bun with truffle aioli, lettuce & mushroom straw	15
fish sandwich - oven roasted basa filet on ciabatta bun with caper aioli, lettuce, tomato & fennel slaw	16
chicken parmigianna – parmesan breaded chicken scaloppini on focaccia with arrabbiata sauce & roast garlic aioli	16
memphis pork ribs - boneless pork ribs on ciabatta bun with bourbon bbq sauce & fennel slaw	17
the burger – half pound beef chuck patty on a potato scallion bun with roast garlic aioli, lettuce, tomato, crisp onions & white cheddar cheese	18
beef shortribs – braised beef shortribs, open-faced on focaccia with a ragout of bacon, onion & mushrooms with creamy horseradish sauce	19
daily sandwich feature – ask us for details	market price

lunch favorites

arrabbiata pasta – penne noodles with smoked chili tomatoes, bacon, black garlic pesto & parmesan shards	16
cod & chips – arrowhead 83 honey beer battered cod with malt vinegar glaze, caper aioli, pickle pot & shoestring fries	1pc. 16 2pc. 20

daily beverage features

- monday** – margarita monday! Classic or specialty \$7
- tuesday** – four corona bottles \$20 – kick back and enjoy our amazing patio views
- wednesday** – all wine by the glass - \$8
- thursday** – support local – Arrowhead 83 honey ale \$5 / pint
- friday** – feature wine special – select bottles to be featured each week
- saturday** – sangria special – by the glass or pitcher
- sunday** – mimosas + Sundays = perfection – feature mimosa \$9

We pride ourselves on providing a great variety of house made, delicious and healthy dishes for all of our guests. However, if you have a special dietary requirement, preference or allergy, our culinary team will accommodate your needs to the best of their ability. We endeavor to prepare gluten free, vegetarian or vegan requests daily, with the freshest ingredients. If you have special requests please let us know so we can assist in delivering you our Service Beyond promise. Kindly note that modifications or substitutions may be subject to an additional charge.