

starters

truffle fries grana padano, garlic aioli 14 ¼

salmon tataki medium rare, ginger + wasabi 20 ¼ • gluten friendly soy sauce on request

shrimp gyoza wasabi drizzle 16 ¼

artisan bread to share bocconcini, arugula pesto + sundried tomato oil 12 ¾

cajun shrimp fry cajun dusted shrimp, scallions, fries, lime-chipotle drizzle 18 ¾

shrimp martini cocktail sauce 19 ¾ •

poutine cheese curd, scallion, gravy 14 ¾

edamame beans sea salt 12 ¾ •

scallop spoons blackened lime-aioli 20 ½

beef tenderloin carpaccio greens, citrus vinaigrette, capers, parmesan + warm crostini 22 ¼

boneless pork bites pepper, sea salt, plum sauce 18 ¼ •

brie cheese to share sun-dried tomato compote + baguette rounds 20 ¾

hot wings carrot, bleu cheese dip 18 ¼

soup + fresh greens

clam chowder surf + cockle clams, potatoes, cream 14 ½

seafood chowder shrimp, fish bites, clams, thyme, potato + smoked salmon 16 ¾

beet salad + whipped goat cheese
dill, watermelon radish, orange, fresh greens, candied pecans, shaved parmesan 17 ¼ •

classic caesar salad intense flavours-garlic, anchovies, capers, warm bacon, fresh parmigiana 15 ½

cowgirl salad pecans, dates, feta, corn, tortilla, greens, honey-lime dressing 17 ¾ •
+ **blackened chicken** 7

cowboy steak salad 8oz certified black angus® sirloin, bell peppers, tomato, goat cheese, cucumber, balsamic dressing 29 ¾ •

elevate your salad

shrimp 9 | salmon 12 ¾ | szechuan tofu 5
blackened chicken 7 ½ | avocado 5 | garlic baguette 2 ¾
cheese baguette 3 ¾ | skillet of garlic prawns 12 ½

casual plates

battered cod from the west coast, mild white fish, crispy fries, tartar sauce, + apple-coleslaw & lemon
one piece 17 ³/₄ | add a second piece 7 ³/₄

dockside halibut fry north coast, longline caught, battered halibut + fries, tartar sauce + apple-coleslaw & lemon
one piece 23 ³/₄ | add a second piece 12 ³/₄

chicken penne with arugula, mushrooms, roasted tomato, garlic-alfredo sauce 26 ³/₄

vegetarian penne fresh basil, market vegetables, spinach + blush tomato sauce, parmesan, garlic bread 24 ³/₄

indian butter chicken tandoori chicken, basmati rice, fried papadum + naan 26 ¹/₄

vegetarian butter curry paneer spinach, cashew paste, raita, basmati rice, naan bread 25 ³/₄

vegan zen bowl marinated tofu, grapes, apple, kale, sprouts, brown rice-ancient grains, avocado, tahini dressing 22 ³/₄
gluten friendly on request •

blackened tuna, rare with chipotle aioli, lime over caesar salad + clam chowder 26 ¹/₄

burgers + sandwiches

served with fries or side salad

bacon havarti burger onion rings, tomato, lettuce, cheese, pickle 23 ³/₄

the peppercorn burger 7 oz patty with cracked peppercorns, crispy onion, whiskey-peppercorn sauce 22 ³/₄

vegetarian burger tomato, cheese, crispy onion, grilled spinach, pickle, lettuce, roasted garlic aioli 21 ³/₄

the original cajun chicken sandwich
blackened chicken, tomato, bacon, cheddar cheese, lettuce + adobo aioli on a grilled ciabatta bun 22 ³/₄

substitute: clam chowder 4 | poutine 4 ¹/₂
yam fries, onion rings or caesar salad 3 ¹/₂
seafood potage 4 ¹/₂ | gluten free bun + 2



principal plates

seafood with organic rice-ancient grains as applicable | meat entrée with potato du jour

reserved angus striploin

aged 40 days, 12oz hand cut, chargrilled, served with demi glace, maître d' butter 48 ¾

fisherman-lobster spaghetti

local fish, scallops, prawns, lobster, portofino sauce 42 ¼

tuscan scallop & prawn

sun-dried tomato, spinach, cream, fresh basil, shaved parmigiana + rice 44 ½
(gluten friendly on request)

blackened ling cod + prawns

local lingcod blackened, cajun-lime cream sauce, jumbo shrimp 42 ¼ (gluten friendly on request)

peppercorn sirloin 8 oz center cut

premium albertan beef, dredged in cracked peppercorn, brandy-pepper sauce 37 ¼

filet mignon

millionaire cut 7-8 oz sterling silver filet, chargrilled with red wine demi 55 ¼

earth + surf

8oz sirloin steak, baseball cut, thyme-demi + canadian lobster tail 59 ¾ ●

aussie lamb rack

fresh herb crust, dijon, cracked peppercorns, balsamic red grape reduction 49 ¼

twin cracked canadian lobster

two 5oz lobster tails, garlic butter 56 ¾ ●


enhancements:

garlic baguette 2 ¾ | cheese baguette 3 ¾
peppercorn sauce 4 ½ | lobster tail m/p
skillet of prawns 12 | mushrooms + demi 4 ¾
sauteed onions 4 ¾

please advise your server of any allergies
gratuities not included | add 5% GST

● indicates gluten friendly item
we cannot guarantee any items to be 100% gluten free | pastas & burgers gluten

waterfront restaurant + charley's lounge
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