

# lunch

## to share

scallop spoons blackened seasoning + lime-aioli 20 ½ •

truffle fries grana padano, garlic aioli 14¾ •

poutine cheese curd, scallion, gravy 14 3/4

**short rib poutine** cheese curds, rich gravy, fried rosemary, scallions 18 <sup>3</sup>/<sub>4</sub>

honey-korean wings spiced slaw 20 1/2

**buffalo wings** hot sauce, carrot sticks, chunky bleu cheese dip 20 ½

### soup + fresh greens

rain coast chowder surf + cockle clams, potatoes, cream 14 <sup>3</sup>⁄<sub>4</sub>

coastal seafood chowder shrimp, fish bites, clams + smoked salmon 17 <sup>3</sup>/<sub>4</sub> •

**classic caesar** traditional flavours of anchovy-garlic, lemon, dijon, croutons, bacon, shaved parmesan 15 ¾

steak salad 8oz sterling sliver sirloin steak, peppers, tomato, cucumber, goat cheese, greens, honey balsamic dressing 30 ¾ •

#### elevate your salad

shrimp 9 | salmon 12 ¾ blackened or grilled chicken 7 ¼ szechuan tofu 5 | avocado 5 garlic baguette 3 | cheese baguette 4 skillet of garlic prawns 12

#### fire-roasted prawn martini

fire-roasted prawns, splash hot sauce, lime, avocado, cilantro, red sauce 21 ¾

sweet potato fries chipotle dip 14 ¼ •

**brie cheese to share** sun-dried tomato compote + warm baguette rounds 20 <sup>3</sup>/<sub>4</sub> •

shrimp gyoza wasabi drizzle 16 1/2

edamame beans sea salt 12 ¾ •••

**boneless pork bites** cracked pepper, sea salt, plum sauce 18 ¾ •

**soup + salad combo f**eature soup or clam chowder, green salad or caesar salad 18 ¾

**KIC buddha bowl** ancient grains, mixed greens, soy beans, green beans, roasted nuts, cucumber, beets, cherry tomato, radish, ginger-tahini dressing 18 <sup>1</sup>/<sub>4</sub> •

**cowgirl salad** pecans, dates, feta, corn, tortilla, greens, sweet honey-lime dressing 17 <sup>3</sup>/<sub>4</sub> •• add blackened chicken + 7 <sup>1</sup>/<sub>4</sub>

**KIC kale salad** baby kale-romaine, carrot sticks, red cabbage, bermuda onion, cherry tomato, radish, chick pea crouton, feta cheese, sesame seed, berry vinaigrette 19 ¼

vegan zen bowl marinated tofu, grapes, kale, sprouts, organic brown rice-ancient grains, avocado, tahini dressing 23 ½ ••
gluten friendly on request

### brunch hollandaise dishes to 2pm

eggs benedict poached eggs, ham, toasted english muffin, topped with hollandaise sauce + potatoes 20 ¼

west coast benny lox, shrimp, two poached eggs + hollandaise, spinach, sauce, shoots, grilled baby potato 24 ½ •

please advise your server of any allergies

**short-rib benny** braised short rib, brown sauce, caramelized onion, poached eggs, smoked paprika 24 ¾ ●

all day canadian breakfast two eggs, potatoes, choice of bacon, sausage, or ham + choice of toast or english muffin 17 <sup>3</sup>/<sub>4</sub>

**dynamite omelette** mushroom, chicken, jack cheese with a spicy serrano-chili hollandaise + your choice of toast 20 <sup>3</sup>/<sub>4</sub>

## lunch casual plates

dockside halibut fry battered halibut + fries, tartar sauce, apple-coleslaw & lemon one piece 23 ¾ add a second piece 10 ¾

west coast cod mild white fish, tartar sauce, fries, home made apple-coleslaw & lemon one piece 17 ¾ add a second piece 7 ¾

**devil chicken** sri lanka bowl, spiced (hotter on request), boneless chicken, garlic, ginger, peppers, soy-tomato sauce, basmati rice 22 ½ **butter chicken** tandoori chicken basmati rice, riata, mango chutney, fried papadum + grilled naan bread 26 ¾

tofu rice bowl mild szechuan sauce, hotter on request, garden vegetables, sesame seeds, steamed jasmine rice tofu 19 ¾ • sub chicken 22 ¾

vegetarian butter curry paneer cashew paste, spinach, basmati rice, naan 25 ¾ ●

### burgers + sandwiches

served with fries or side salad

summer time burger fire-grilled patty, mrs whyte's relish, rocket leaves, onion, sliced cheddar cheese, homemade bbq sauce 23 <sup>3</sup>/<sub>4</sub>

**bacon havarti burger** bc harvarti cheese, onion rings, pickle, leaf lettuce 23 <sup>3</sup>/<sub>4</sub>

**caribbean burger with chile relish** 7 oz patty with lettuce, shredded jack cheese, tomato, onion 23 ½

#### the halloumi burger

smokey onion-mayonaise, leaf lettuce, chunky guacamole, tomato, grilled halloumi cheese, banana pickle 23 ¾

## chilled beverages

chilled soft drinks 3 ½ coke, diet coke, coke zero, ginger ale, rootbeer, sprite

lemonade or nestea iced tea 4

virgin pina colada 5 ¾ shirley temple 3 ¾ virgin daiquiri 5 ¾ strawberry, mango, or lime

san pellegrino sparkling mineral water 500ml 5 ½ | 750ml 8 featured kombucha 6 monte cristo sandwich thinly sliced ham, emmental cheese dipped into a egg batter and grilled to a golden brown 17 ¾

#### the cajun chicken sandwich

blackened chicken, tomato, bacon, cheddar cheese, lettuce + adobo aioli on a grilled ciabatta bun 22 ¾

the butchers french dip slow roasted beef, caramelized onions, swiss cheese, garlic mayo, steaming au jus' 22 ¼

**substitute:** clam chowder 4 | poutine 4 ½ yam fries, onion rings or caesar salad 3 ¾ seafood potage 4 ½ | gluten free bun + 2 ½

- indicates a dairy free friendly item
- indicates a vegetarian item
- indicates gluten free friendly item



pike place roast 4 ¼ | latte 4 ¾ caramel latte 5 ½ *iced or hot* | americano 3 ½ chai tea latte 5 ½ *iced or hot* | mocha 5 ½ caramel macchiato 5 ½ | london fog 5 ½ cappuccino 4 ¾ | espresso 2 ½ double 3 ½

**teavana** 4 ¼ peppermint | chamomile | chai earl grey | green | jasmine citrus | hibiscus

prices subject to gst/ gratuity not included