



Mains

Served after 5 pm

Rosemary Mushroom Pork Chop

Pork Chop with a Mushrooms and Rosemary sauce,
served over Roasted Lemon, Honey Potatoes, and Garlic Asparagus

GF

\$32

Chicken Parmigiana

A Tomato Basil marinated Chicken Breast, topped with Parmigiana,
served with Penne and Seasonal Vegetables

\$28

Sterling Silver Steak

A Sterling Silver 8oz Top Sirloin cut done to your liking,
served with compound butter, a top roasted Potatoes, and a Green Salad

GF

\$34

Lemon Dill Salmon

Coho Salmon served over top of Rice and Seasonal Vegetables,
with a Lemon Dill sauce accompaniment

GF

\$28

Tables over 6 people will include 15% gratuity

Table 24

RESTAURANT

Prawns and Scallops

A White Wine, Garlic, Cream Reduction served over Prawns and Scallops accompanied with Cherry Tomatoes, Potatoes, and Greens

GF

\$30

Pesto Linguini

A full flavour Basil Pesto tossed with Linguini, Cherry Tomatoes, and Fresh Vegetables

\$22

Add Prawns or Chicken \$5

Curry Vegetable Bowl

A lovely blend of Creamy Curry, Tomato, Onions, Carrots, and Peppers, served on a bed of Rice, topped with Chives

GF

V

\$20

Add Prawns or Chicken \$5

Sautéed Mushroom

A Blend of Wild Mushrooms, Seasonal Vegetables, and Baby Potatoes, served in a flavourful Cream Sauce

GF

V

\$18

Add Prawns or Chicken \$5



Soup of the day

Delicious daily creations made in-house from whole ingredients

Soup served with Baguette Garlic Toast

Cup \$6

Bowl \$8

Salads

Starter Size \$8

Entrée size \$14

Baguette Garlic Toast \$2

Add Chicken Breast or Prawns to any salad \$5

House Salad

A wonderful blend of Mixed Greens and fresh Garden Vegetables, accompanied with an Orange and Mango vinaigrette, finished with roasted Pumpkin Seeds.

Caesar Salad

Crisp Romaine tossed in a fresh homemade dressing, made with a hint of Anchovy, topped with house-made Garlic Croutons and Asiago Cheese.

Vegetarian Delight

Mixed greens tossed with an array of fresh garden Vegetables, topped with Spiced Pecans and Sun-dried Cranberries, drizzled with a Fig, Lime & Black Cardamom Dressing

Appetizers

Charcuterie Plate

Assorted local Cheese & Meats served with sliced Baguette, Pepper Jam and an assortment of Pickles and Fruit

\$20

Chicken Wings

1 Lb of breaded Chicken Wings with Honey Garlic, Hot Sauce or BBQ

\$16

Dry Ribs

Salt & Pepper Dry Ribs with an Asian Dipping Sauce

\$16

Smoked B.C Sockeye Salmon

Artfully displayed Dry Smoked cured Sockeye and sliced Baguette, garnished with thin sliced Red Onion, Capers and a Lemon & Roasted Garlic Aioli.

\$14

Bruschetta

House made Bruschetta atop a toasted Baguette with Balsamic Drizzle

\$14

Panko Breaded Prawns

Served with a Chipotle and Lime Mayonnaise

\$15



Casual Dining

Options are available with either:

Soup of the Day, Caesar Salad, House Salad or Home Cut Fries

Falafel Wrap

A delightful homemade Falafel with Lettuce, Tomatoes and Red Onion, finished with Feta Cheese, wrapped in a flour tortilla and garnished with Tzatziki

\$15

Steak Sandwich

6 oz Bavette Steak cooked to your liking and served on garlic Panini Bread with Cheddar, sautéed Mushrooms, and choice of two sides.

\$22

Fish and Chip

Ocean Wise Battered Cod, served with our amazing homemade Tartar Sauce, with Fries and Caesar Salad.

2 Pieces \$22

Table 24 Burger

Our house signature burger is 6 oz Gluten free Burger, atop a Brioche bun, with crisp Lettuce, Tomato, Cheddar, Bacon, Sautéed Mushrooms, with a Lime Chive and Chipotle Mayo

\$18

Veggie Burger

Pan fried and served with Lettuce, Tomato slices and Avocado spread, Served on a Brioche Bun.

\$14

BBQ Roasted Chicken Burger

BBQ Roasted Chicken Breast topped with Swiss cheese, Lettuce, Tomato, and a zesty red pepper aioli.

\$16