

Entrées

Available After 5:00 PM

10oz New York Striploin Steak 49

Canadian AAA Striploin, Potato Pave, Seasonal Vegetables, Chimichurri

Braised Short Rib 35

5 Hour Braised Boneless Beef Chuck, Mashed Potatoes, Seasonal Vegetables, Peppercorn Sauce

7oz Sirloin Steak 32

Canadian AAA Sirloin, Pan Fried Potatoes, Seasonal Vegetables, Demi-Glace

Pan Seared Ling Cod 31

Roasted Potatoes, Seasonal Vegetables, Mustard Cream Sauce

Maple BBQ Pork Belly 27

16 Hour Sous Vide, Maple Hoisin Glaze, Sautéed Napa Cabbage, Parsnips, Pickled Onions, Crackling

Prawn Fettuccine 27

Fresh Pasta, Four Jumbo Tiger Prawns, Pumpkin Seed Pesto, Parmesan, Tomatoes

Fish & Chips 27

Two Pieces of Craft Beer Battered Pacific Cod, Kennebec Fries, Coleslaw, Tartar Sauce

Mushroom Gnocchi 26

House Made Gnocchi, Mushroom Cream Sauce, Parmesan, Chives

Cajun Chicken Fettuccine 25

Fresh Pasta, Free Run Chicken Breast, Cajun Cream Sauce, Sundried Tomatoes, Parmesan

Fraser Valley Bowl 25

Candied Squash, Beets, Pumpkin Seed, Green Goddess Dressing, Ancient Grains, Choice of Chicken or Prawns

Jägerschnitzel 24

Pork Schnitzel, Mashed Potatoes, Seasonal Vegetables, Braised Cabbage, Mushroom Gravy

Fettuccine Bolognese 23

Fresh Pasta, Ground Beef and Pork, Tomatoes, Parmesan

Mediterranean Bowl 23

House Made Falafel, Squash, Brussels Sprouts, Peppers, Hummus, Tzatziki

Appetizers

Available After 5:00 PM



Steamed Honey Mussels 28

*Saffron Wine, Shallots, Garlic, Herbs, Fennel,
Focaccia*

Charcuterie 25

*Iron Butcher Meats, Local & International Cheeses,
House Made Pickles, Raincoast Crisps*

Fresh Shucked Oysters Market Price

Horseradish, Mignonette Pearls, Lemon

Fish Tacos 21

Crispy Pacific Cod, Cabbage, Jalapeños, Fennel

Tuna Lettuce Boats 21

*Albacore Tuna, Cucumber Salsa, Radish, Garlic
Aioli, Toasted Peanuts, Baby Romaine*

Prawn Ceviche 20

*Shallots, Peppers, Jalapeños, Cucumber, Tomatoes,
Tortilla Chips*

Salmon Cakes 19

Pan-Fried, Crème Fraîche, Microgreen Salad

Kingfishers Fried Chicken 19

*Marinated Chicken Thighs, House Hot Sauce,
Gravy, Honey Mustard*

Panko Crusted Tenders 18

*Hand Breaded Tenders, Honey Mustard, Kennebec
Fries*

Kanaka Salad 14

*Feta Cheese, Candied Pecans, Preserved Berries,
Honey Poppyseed Vinaigrette*

Seafood Chowder 13

*New England Style Chowder with Salmon, Mussels,
Bacon, and Potatoes*

Caesar Salad 13

Romaine Lettuce, Croutons, Parmesan

Brussels Sprouts 13

Fried Brussels Sprouts, Miso Vinaigrette, Parmesan

House Garden Salad 12

Herb Dijon Dressing, Garden Vegetables

House Baked Bread 6

House Baked Milk Buns, Whipped Butter

Desserts



Chocolate Semifreddo 10

Half Frozen, Chocolate Mousse, Almonds, Shortbread, Cremeaux

Pumpkin Spiced Crème Brulée 9

Caramelized Sugar Crust

Churros 8

Spiced Chocolate Sauce, Caramel