

# DINNER MENU

(5pm-11pm)

## Small Plates

**Tomatillo Gazpacho** - with bacon bits & tarragon cream  
\$8

**Dave's Greens** - with burrata cheese, tomatoes  
basil, shrimp chips, radish & anchovy vinaigrette  
\$11

**Pickled Smelts on Toast** - with parsley mayo, chorizo chips, herbs, hot pepper tapenade & radish  
\$10

**Taipei Style Grilled Corn** - with chili lime butter, roasted peanuts & scallions  
\$5

**Edamame** - steamed soy beans tossed with Vancouver Island sea salt & butter  
\$6

**Sharing Plate** - artisanal cheeses, seasonal pickles & condiments  
candied nuts & 'Top of the Hill Bakery' bread  
\$16

## Bigger Plates

**"Seoul Food"** - Korean style barbeque O'Brien Farms beef sirloin  
*or*

**Vegetarian "Seoul Food"** - fried tofu & assorted Christophe's mushrooms  
served on a cast iron platter with all the fixings and traditional side dishes  
to create your own lettuce wraps  
\$17

**Vegetarian Bento Box** - spice fried tofu & peppers / grilled zucchini  
Dave's greens with radish / smoked mashed potatoes with tarragon cream & chives  
hot pepper tapenade  
\$18

**"Steak & Caesar"** - cast-iron seared thick-cut AAA Ontario beef sirloin  
with Caesar Salad, smoked mashed potatoes, homemade BBQ sauce & jus  
6oz. \$23  
10oz. \$29

**Pan Fried Steelhead Trout** - with roasted beets, sweet corn, grilled zucchini, goat cheese  
Dave's greens with radish & a warm bacon vinaigrette  
\$28

**Crispy-Skin Duck Breast** - with chorizo, zucchini, sweet peppers, parsley potato hash  
roasted heirloom carrots & blueberry jus  
\$27