

LOUNGE MENU

STARTERS

PRAWN COCKTAIL 20

poached jumbo prawns, gin cocktail sauce

SALT SPRING ISLAND MUSSELS + CLAMS 19

salt spring island mussels, manila clams,
fennel, smoked tomato, chorizo sausage

STEAK TARTAR 17

hand minced tenderloin, miso mustard,
pickled daikon, quail's egg, gnocco fritto

MONTEREY BAY CALAMARI 15

san marzano tomato,
mediterranean olives, aioli crostini

AHI TUNA POKE 15

pickled cucumber, carrot,
edamame, wonton crisp

BRUSCHETTA 10

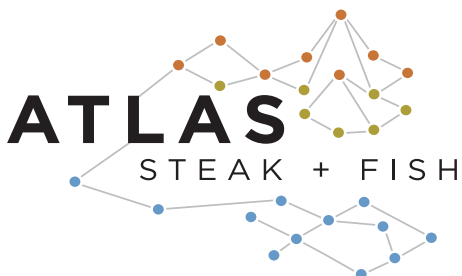
roma tomatoes, fresh basil,
red onions, parmesan cheese

CHARCUTERIE + CHEESES 25

selection of cured meats, local + imported cheeses,
gnocco fritto, cranberry port jelly, pecans

TRUFFLE + PARMESAN FRIES 10

kennebeck fries, truffle aioli, truffle salt,
shredded parmesan, garlic chips



SALADS

CAESAR SALAD 13

heart of romaine, parmegiano-reggiano,
traditional dressing

BABY KALE + SPINACH SALAD 13

warm bacon + mustard vinaigrette,
shiitake mushroom

WEDGE SALAD 12

iceberg, blue cheese buttermilk dressing,
smoked tomato, pancetta

HOUSE SALAD 10

organic greens, white balsamic vinaigrette,
beets, daikon, carrot, almonds, tomatoes,
goat cheese

SOUPS

JOSPER SMOKED TOMATO BISQUE 9

crème fraîche, parmesan crisp

LOBSTER BISQUE 15

seared scallop, roe

SEASONAL OYSTERS

server has today's selection

4 EACH OR 40/DOZ

ATLAS CHILLED SEAFOOD TOWER 84

for two

atlantic lobster tail, chilled king crab legs,
seasonal oysters, mussels, poached jumbo prawns,
gin cocktail sauce, champagne vinegar mignonette