



# DINNER EATS

ask your server about our daily feature!

Let's begin with...

## Appies

**SEARED SCALLOPS** ..... 18  
Fresh scallops, smoked carrot puree, pickled kelp, puffed wild rice, crispy seaweed chips, white balsamic reduction

**SIGNATURE CRAB CAKES\*** ..... 20  
Victoria's famous Blue Crab Seafood House crab & shrimp cakes, slaw, chipotle aioli

**SORREL GRAVLAX** ..... 14  
BC spring salmon, squid ink tapioca crisp, pickled mustard seeds, pickled watermelon rind, bourbon crème fraiche, sorrel

**SMOKED BC OYSTERS** ..... 14  
Truffle egg, crispy mushrooms, spinach, egg yolk puree, bacon powder, ash tuile

**MUSHROOMS ON TOAST** ..... 16  
Wild & Cultivated BC Mushrooms, creamy mushroom demi, ciabatta, pecorino romano

## Salads

**SHAVED ASPARAGUS SALAD** ..... 14  
Four ways of asparagus, 63 degree egg, maple dijon vinaigrette, lemon gel

**PALBACORE BEAN SALAD\*** ..... 22  
Togarashi crusted rare tuna, baby beans, black barley, radishes, shaved fennel, cured egg yolk, white miso dressing

**SIGNATURE SALAD** ..... 16  
Mustard greens, toasted pistachios, smoked goat cheese, fresh berries, sour cream emulsion, black garlic dust  
*Add protein from the sides listed below*

**SPINACH & KALE CAESAR** ..... 14  
Classic house-made dressing, bacon, croissant croutons, parmesan cheese, white balsamic drizzle  
*Add protein from the sides listed below*

**HEIRLOOM TOMATO SALAD** ..... 14  
Smoked goat cheese croquette, balsamic bourbon reduction, baby basil. *Add protein from the sides listed below*

And the main course...

**PRESTONS STYLE CARBONARA\*** ..... 21  
Three kinds of house-made spaghetti, swiss chard, maitake mushrooms, house-made bacon, soft 63 degree free run egg

**BEEF TENDERLOIN** ..... 36  
7 oz. thyme & bay leaf rubbed tenderloin, bourbon creme fraiche, sour onion, black garlic crisps, pickled wild mushrooms, fire blistered vine-ripened tomatoes, steak cut fries

**BACON SKINNED HALIBUT** ..... 28  
6oz halibut, house bacon, corona beans, nori butter, grilled asparagus, ash aioli, spruce vinegar, hay oil, kumquat

**CONFIT CHICKEN** ..... 24  
Golden mustard pickle, emmental cheese dauphinoise potato, crispy kale

**BC WILD SALMON** ..... 26  
Sous-vide salmon, asparagus, seasonal mushrooms, crispy skin, hollandaise, leek ash tuile, sorrel

**WEST COAST PAELLA** ..... 26  
Chef selected BC seafood, chorizo sausage, roasted peppers, smoked tomatoes, arborio rice, crispy capers

**WAGYU STRIPLOIN** ..... 60  
6oz cocoa nib crusted wagyu, cocoa honey shallot jus, warm potato salad, cauliflower puree, grilled zucchini

**VEGETABLE NOODLES** ..... 20  
Zucchini, almond pesto, coconut cream, white balsamic cherry tomatoes, braised mushrooms, basil oil, crispy basil

**SEAFOOD PASTA\*** ..... 28  
House herb fettuccine, stewed cherry tomatoes, sliced garlic, mussels, clams, prawns, fresh torn basil, grilled lime  
*Add grana padano \$3*

**CHARRED CAULIFLOWER** ..... 21  
Sherry brine, pickled peppers, roasted tomato, pearl onions, crispy capers, black olives, corona beans, lemon cashew aioli

## Add a side...

**CRAB MEAT** (3.5oz) ..... 12

**CHICKEN** (6oz) ..... 8

**PRAWNS** (5pc) ..... 10

**TENDERLOIN STEAK** (5oz) ..... 20

**SALMON** (6oz) ..... 10

**SEARED SCALLOPS** (4pc) ..... 10

**GRILLED ASPARAGUS** ..... 6

**SAUTÉED MUSHROOMS** ..... 4

**SIDE FRIES** ..... 4

**SIDE COLESLAW** ..... 3



Hold the gluten! Ask your server for gluten-free options

\* These items cannot be altered