

FROM THE GRILL

We are proud to serve premium British Columbia beef—Canadian and top-tier AAA—renowned for its marbling, tenderness, and traceable quality. Our wild BC Coho salmon is purchased whole and thoughtfully prepared by our chefs, ensuring nothing goes to waste. We proudly source local produce, honouring the seasonal abundance of Vancouver Island and supporting the local farmers in our community.

With the changing seasons, our vegetable and potato selections are purposefully varied. Kindly consult your server for today’s offerings.

<i>DAI MONTI</i>	
<i>FROM THE LAND...</i>	
CHICKEN PARMIGIANA	\$40
Breaded chicken thigh, marinara and gratinated mozzarella, with spaghetti Aglio e Olio	
GRILLED 8OZ AAA B.C. STRIPLOIN	\$55
Served with seasonal vegetables, seasonal potato offering, red wine reduction, truffle compound butter	
GRILLED 10OZ AAA B.C. RIBEYE	\$60
Served with seasonal vegetables, seasonal potato offering, red wine reduction, chimichurri	
GRILLED 6OZ AAA B.C. TENDERLOIN	\$66
Served with seasonal vegetables, fried polenta topped with Gorgonzola, red wine reduction	
BRAISED SHORT RIB	\$55
Served with mashed potatoes, seasonal vegetables, black peppercorn brandy sauce	

<i>AL MARE</i>	
<i>...TO THE SEA</i>	
LINGCOD	\$44
Lingcod Haida Gwaii, cherry Bourbon sauce, parsnip purée, seasonal vegetables	
SALMONE	\$48
Served with black rice ratatouille and topped with fresh mango salsa	
CIOPPINO	\$50
A hearty seafood stew with mussels, clams, scallops, ling cod, and prawns in a marinara sauce. Served with garlic crostini	