



the fireside

DINE IN ARBUTUS

JANUARY 15 - FEBRUARY 14 | \$40/PP

THURS, FRI, SAT & SUN | 5:00PM - 9:00PM

~ Starter ~

SEARED MISO-SAKE MARINATED SCALLOPS

Jerusalem artichoke cream, smoked pork belly, green apple puree

or

TOMATO BISQUE

crispy goat cheese, grilled cheese croutons, crème fraiche

~ Entrees ~

LAMB DUO & PRAWNS

grilled lamb chop, pan-seared lamb scallopini, butter prawns,
roasted potatoes, lemon marsala sauce

or

SEAFOOD BOWL

honey mussels, prawns, ling cod, crispy soft-shell crab,
white wine tomato caper & olive broth

or

BUTTERMILK FRIED CORNISH HEN

whipped potatoes, arugula salad

*All entrees served with warm antipasto vegetable
king oyster mushroom, red pepper provençal, tomato gratin, balsamic glaze*

~ Dessert ~

WHITE FOREST CAKE

sponge chocolate cake, brandy cherries, white chocolate mousse, lemon curd

SHARING

TRIO TOMATO SALAD

roasted / gem / vine ripened / panko crusted buffalo mozzarella / olive oil / balsamic 12

LOBSTER BISQUE

laced with brandy and cream 13

SHRIMP LOUIE STACK

avocado / tomato / boiled egg / tomato brandy dressing 14

TUNA AVOCADO

raw albacore tuna / spinach gomae / sesame dressing / tempura yam 13

CRISPY CAULIFLOWER

grated asiago / crushed pine nuts / truffle oil 8

SEAFOOD SPRING ROLLS

chili plum sauce / kiwi pineapple relish 12

CHICKEN WINGS

maple sriracha chili sauce / shishito peppers 13

CRISPY PRAWNS & VEGGIE PAKORA

whipped feta and mint dip 13.5

veggie pakora only 8 

FRIED CHICKEN SLIDERS

sriracha mayo / cheddar / lettuce / tomato / bread & butter pickle / mini brioche 12

TRUFFLE FRIES

asiago / white truffle oil 8

YAM FRIES

chipotle mayo 8

SALADS

WARM KALE SALAD

wild mushroom / crispy cauliflower / crispy chickpeas / soy dressing / pine nuts 13

CAESAR SALAD

aged parmesan / anchovy garlic dressing / grilled cheese croutons 10

add a protein to your salad

grilled chicken 6

sautéed garlic prawns 8 

grilled salmon 9 

grilled tofu 6 

BLACK & BLUE COBB

cajun New York steak / iceberg wedge / Qualicum blue cheese / avocado / boiled egg / gem tomato / house ranch dressing 24

SEAFOOD CHOP CHOP

grilled salmon / chilled prawns / shrimp / boiled egg / tomato / avocado / greens / tomato brandy dressing 25

SANDWICHES + BURGERS

GRILLED CHICKEN CLUBHOUSE

Swiss cheese / bacon / lettuce / tomato / avocado / roasted onion aioli / toasted sourdough 17

CHEDDAR BACON BURGER

grilled Kobe beef patty / tomato / pickles / red onion / lettuce / cheddar / smoked bacon / roasted onion aioli 17

GARDEN BURGER

ground mushrooms / green lentils / garlic & spices / tomato / pickle / red onion / lettuce / Chao cheese / dijon ketchup 16

MAUI TACOS (3)

spiced mahi mahi / salsa verde / sweet & sour salsa / Cotija cheese / shredded lettuce 15

FRENCH DIP

certified Angus prime beef / crispy onions / baguette / beef jus / horseradish aioli 21



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CASUAL

BUTTERMILK FRIED CHICKEN TENDERS & FRIES


gluten free batter / sea salt fries / chili plum sauce 14


POWER BOWL


brown rice / edamame / grilled avocado / cucumbers / gem tomato / hearty greens / spiced chickpea nuts / veggie pakora / lemon tahini dressing 16

add a protein to your bowl

grilled chicken 6

sautéed garlic prawns 8 

grilled salmon 9 

grilled tofu 6 

THAI CHICKEN & PRAWN BOWL

coconut red Thai curry / brown rice / baby broccoli / sweet pepper / Thai basil 20

vegan option: substitute with tofu 

HALIBUT & CHIPS

two-piece tempura battered / vegetable slaw / yuzu mayo / fries 23

one piece 17

PASTA

TAGLIATELLE PASTA

sautéed chicken / peas / spiced tomato cream sauce / crispy prosciutto / asiago 19

vegan option: substitute vegan meatballs, tomato sauce, peas 

LINGUINI VEGGIE POMODORO

fresh linguini pasta / spicy tomato sauce / veggie spiral noodles / fresh herb / asiago / focaccia 18

vegan option: no cheese 

MANICOTTI

fresh pasta tubes filled with butternut squash / mascarpone cheese & spinach / baked in tomato alfredo sauce 20

LOBSTER LINGUINI

wild mushrooms / roasted tomatoes / cream / garlic / shallots / peas 30

MAINS

STEAK FRITES

8oz cut striploin / wild mushroom ragout / focaccia / red wine sauce / sea salt fries / truffle butter 25

STEAK FAJITAS

spiced tender steak strips / peppers / onions / Cotija cheese / salsa verde / sweet & sour salsa / soft flour tortillas 18

SLOW BRAISED LAMB SHANK

red cabbage / silken mash potato / garlic rosemary lamb jus 24

MISO-SAKE SABLEFISH

steamed bamboo infused rice / braised shitake mushroom / spinach / tomato umami broth 34

CHICKEN BREAST SUPREME

pan seared / red wine demi-glace / mashed potatoes / asparagus / anchovy herb butter 21

SUSHI MENU



5:00PM – 9:00PM | THURSDAYS & FRIDAYS

EDAMAME

garlic, chili, salt 5

ALBACORE TUNA TATAKI

shaved fennel, red onions, hoisin glaze 13

SASHIMI SALAD

sockeye salmon, red tuna, albacore tuna, scallop,
shaved fennel 14

VEGETABLE ROLL

tempura yam, cucumber, inari, avocado,
asparagus 9

CALIFORNIA ROLL

real crab, avocado, mayo 13

SPICY TUNA ROLL

red tuna, albacore tuna, cucumber,
sesame chili sauce 10

SALMON AVOCADO ROLL

sockeye salmon, avocado, cucumber 10

CHILI CATERPILLAR ROLL

crispy prawns, cucumber, radish sprout,
avocado, tobiko, chili mayo 13

DYNAMITE ROLL

crispy prawns, avocado, radish sprouts, tobiko 10