

Sea Breeze Garden

Campari Tomato Basil Bisque \$ 9

Cucumber Ribbon Salad \$ 10 Gluten Free
Wasabi peas | tri onion mixture | pickled ginger vinaigrette

Pancetta Arugula Forno Salad \$ 14 Gluten Free
Roasted pine nuts | caramelized onions | warm balsamic dressing

Forno Baked Stuffed Lentil Avocado \$ 12 Available Gluten Free
Spinach grape tomato salad | herbed tequila vinaigrette | salsa

Romaine Heart Tossed Salad \$ 12 Gluten Free
Gluten free croutons | dry capers | reggiano cheese | asiago cheese dressing

Spinach Berry Salad \$ 14 Gluten Free
Goat's cheese | roasted almonds | raspberry balsamic vinaigrette

By the Ocean Share Starters

Corn Tortilla Nacho Grande Large \$ 19 Small \$ 14
Mixed cheese | tomato | spiced peppers | salsa | sour cream | guacamole
Add Tex mex beef | roasted cajun chicken \$ 6 each

Four Cheese Flatbread \$ 10

Cview Pear and Brie Bruschetta \$ 12 Available Gluten Free
Streusel | rum caramel

Margherita Flatbread \$ 14 Available Gluten Free Add \$ 3
Buffalo mozzarella | tomato | basil | tomato sauce

Tempura Asparagus \$ 7
Soy ginger dipping sauce

Rip Tide Squid \$ 11
Sweet chili glaze with tobiko aioli | lemon pepper with tartar sauce

Crab Spring Roll \$ 14
Asian style coleslaw | spiced soy chili

Coconut Lime Tuna Poke Wontons \$ 18
Sesame seaweed salad | mango coulis

Grilled Chipotle Prawn Skewers \$ 16 Gluten Free
Bruschetta mixture | chipotle tequila butter | avocado puree

Qualicum Scallops \$ 22
Seared scallops | pancetta crisps | cantaloupe | spiced cocktail sauce

Mussel Chorizo Bowl \$ 18
Tomatoes and herbs | garlic white wine butter sauce | french loaf

Sourdough Chicken Drumettes \$ 14
Choose from | Soy maple glaze | firecracker sauce | lemon pepper | smoked salt & pepper

Please let us know about any food allergies



QUALICUM BEACH INN

Handcrafted food is our passion and seasonality plays a dynamic role in our menu. We take pride in serving food done right, from butchering all of our meats in-house to making all of our own sauces. Working with fresh seasonal ingredients allows the natural flavors of the food to shine through each dish. We can taste the difference and we hope you can too!

Sea View Entrees

Red Lentil and Turmeric Potato Dal \$ 22 Available Gluten Free
Coconut rice | curried tamarind tomato sauce | coconut syrup flat bread | yogurt drizzle

Pine Nut Linguini \$ 22
Bruschetta mixture | reggiano cheese | basil pesto cream | french loaf

Forest Mushroom Risotto \$ 19
Italian arborio rice | reggiano cheese | Kombu mushroom stock

Tempura Nori Wrapped Ahi Tuna Rice Bowl \$ 32
Coconut rice | Szechwan green beans | sesame wakame salad | ginger maple sauce

Lemon Dill En-crusted Panko Salmon \$ 26 Available Gluten Free
Red jacket potato salad | green bean tempura | white balsamic vinaigrette

Honey Glazed Salmon Carbonara \$ 26 Available Gluten Free
Yam gnocchi | smoked bacon | scallions | reggiano cheese | asiago cream

Hunter Chicken \$ 25 Gluten Free
Red jacket mashed potato | seasonal vegetables | red pepper - mushroom au jus

Beef and Mushroom Linguine \$ 22
Braised short rib | goat's cheese | demi glaze asiago cream | french loaf

Vodka Alla Bolognese Linguine \$ 24
Butcher block beef stew | grape tomatoes | reggiano cheese | french loaf

Guinness Beef Short Rib \$ 28
Creamy wild mushroom risotto | roasted rainbow carrots | stout au jus

Cream Ale BBQ Pork Ribs \$ 26
Red jacket mashed potato | seasonal vegetables

Butcher Block Beef Tenderloin Gluten Free 5-ounce \$ 29 | 8-ounce \$ 38
Scallop potato | seasonal vegetables | black cherry butter sauce

Qualicum Scallop Surf and Turf \$ 38 Gluten Free
Scallop potato | seared scallops | grilled 5 oz tenderloin | asparagus | zucchini lemon butter

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