



Sea Breeze Soup and Salads

Rosemary Flat Bread \$ 5

Smoked sea salt, asiago cream drizzle, house made rosemary cracked pepper oil

Soup of the Moment \$ 8

Chef's signature soups

Cucumber Salad \$ 10

Cucumber ribbons, wasabi peas, red onion slivers, ginger vinaigrette, pickled ginger

Arugula Salad \$ 11

Roasted pancetta, roasted pine nuts, caramelized onions, beet curls, warm balsamic dressing

Romaine Tossed Salad \$ 12

Romaine, gluten free croutons, dry capers, parmesan dressing, reggiano cheese

Spinach Salad \$ 14

Goats cheese, mixed fresh berries, roasted almonds, raspberry balsamic vinaigrette

By the Ocean Starters

Three Dip Portofino Gluten Free Rosemary Flat Bread \$ 8

Zucchini relish, roasted red pepper hummus, basil feta pistou

Tempura Asparagus \$ 7

Pickled ginger, soy ginger dipping sauce

Stuffed Portobello Mushroom Cap \$ 12

Roasted red pepper hummus, gluten free garlic flat bread, arugula

Rip Tide Squid \$ 11

Tossed in your choice of sweet chili glaze with tobiko aioli or lemon pepper herb with tartar sauce

Forno Prosciutto Wrapped Prawns \$ 16

Prawns wrapped with prosciutto, basil and mozzarella, basil feta pistou

Ahi Tuna Tataki \$ 18

Sesame oil seared rare tuna, sweet orange tamari basil sauce, scallions, pickled ginger

Sourdough Chicken Drumettes \$ 14

Your choice of soy maple glaze, firecracker hot sauce, lemon pepper, cream ale BBQ

Served with parmesan malted dipping sauce

Crab Spring Roll \$ 14

Mixed asian style slaw, rock crab, spiced soy chili dipping sauce

Nacho Grande \$ 19

Half Order \$ 14

Corn tortilla, tex mex cheese, tomato, banana peppers, jalapeno, salsa rojo, sour cream and guacamole

Boardwalk Gourmet Forno Pizza \$ 19

Three Chef inspired thin crust pizzas, our goal is to use fresh local ingredients based on the season's availability. Please ask your server for today's creation



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Forest Mushroom Risotto \$ 19

Mixed sautéed mushrooms, kombu mushroom stock, reggiano cheese, Italian arborio rice

Martini Linguine \$ 19

Tomatoes, caramelized onions, leeks, baby kale, vermouth lemon alfredo sauce, fresh linguine

Pappardelle Beef and Mushroom \$ 19

Braised short rib, demi-glace, asiago alfredo, goat's cheese, sautéed mushroom, fresh noodles

Moules Frites \$ 24

Riesling coconut lime sauce, with kennebec frites and garlic aioli

Cview Pasta Bowl \$ 26

Mussels, prawns, pacific cod, leek tomato sauce tossed fresh made linguine, reggiano cheese

Scallop Milanese Risotto \$ 32

Pan seared scallops, creamy saffron risotto, kale emulsion, reggiano cheese

Ahi Wasabi Tuna \$ 32

Seared pacific tuna, wasabi pea butter, ginger Imperial black rice, spiced hoisin brocollette

Miso Sable Fish \$ 32

Baked with a miso glaze, pickled ginger cucumber ribbons, coconut rice

Honey Salmon \$ 26

Seared glazed salmon, smoked bacon, scallions, asiago cream, reggiano cheese, yam gnocchi

Hunter Chicken \$ 25

Sundried tomato - mushroom au jus, roasted root vegetables, scallop potato

Cream Ale BBQ Pork Ribs \$ 25

Seasonal vegetables, red jacket mashed potato

Guinness Beef Short Rib \$ 28

Roasted maple glazed rainbow carrots, stout au jus, creamy wild mushroom risotto

Pork Loin Chop \$ 26

Warm cranberry apricot chutney, red jacket mashed potato, roasted root vegetables

Lamb Surf and Turf \$ 34

Poached langoustine, grilled lamb lollipops, asparagus ribbons, Au jus, basil, mint yam gnocchi

Gorgy Bone in New York Strip \$ 32

12-ounce steak, sautéed asparagus, gorgonzola stuffed portobello, au jus, roasted potatoes

Butcher Block Beef Tenderloin 5-ounce \$ 29 8-ounce \$ 38

Fresh cut off the loin, balsamic black cherry butter sauce, roasted vegetables, scallop potato



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