



Lunch Menu 11:00 a.m. – 4:00 p.m.
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

Add to your salad \$ 7

Roasted chicken breast,

Soy maple short rib, sautéed garlic langoustine,

Tempura prawns,

Ahi tuna tataki

By the Ocean Starters

Rip Tide Squid \$ 11

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

Forno Prosciutto Wrapped Prawns \$ 16

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

Crab Spring Roll \$ 14

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

Stout Short Rib Soft Shell Taco \$ 16

Spiced sriracha aioli, cucumber, scallions, ginger coleslaw

Vegetarian Lettuce Wrap \$ 14

Sautéed mushrooms, ginger, sweet onions, meatless ground round, scallions, romaine lettuce cups, hoisin chili sauce

Sourdough Chicken Drumettes \$ 14

Your choice of soy maple glaze, firecracker hot sauce, lemon pepper, cream ale BBQ
Served with parmesan malted dipping sauce

Nacho Grande \$ 19

Half Order \$ 14

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



QUALICUM BEACH INN



Qualicum Beach Lunches

Served with your choice of, daily soup, kennebec frites, yam fries, cucumber, romaine salad

All breads supplied by Portofino bakery, choice of:

Multigrain, marbled rye, sourdough, roast garlic cracked pepper or gluten free brown bread

B.O.L.T. \$ 12

Smoked bacon, caramelized onions, shaved lettuce, sliced tomato, garlic aioli

Greek Avocado Sandwich \$ 13

Broccoli sprouts, tomato, roasted red peppers, cucumber, avocado, feta cheese, red onions

Hand peeled shrimp Sandwich \$ 14

House made cocktail, shaved lettuce, cucumber ribbons

Champignon Sandwich \$ 14

Portabella, grilled zucchini, roasted red pepper, zucchini relish, aioli, mozzarella, baby kale

Polo Quesadilla \$ 14

Roasted chicken, tex mex cheese, pickled onions, banana peppers, salsa fresca and sour cream

Chef's Gourmet Burger \$ 17

House ground beef, bacon, mild cheddar, shaved lettuce, adobo aioli, vine ripe tomato, portofino Bun

Martini Linguine \$ 19

Half Size, Served with Choice of accompaniment \$ 14

Grape seed tomatoes, caramelized sweet onions, Julienned leeks, baby kale, vermouth lemon Alfredo sauce, fresh made Linguine

Pappardelle Beef and Mushroom \$ 19

Half Size, Served with Choice of accompaniment \$ 14

Fresh made large pasta noodles, sautéed mixed mushroom, braised short rib, demi- glace, Asiago alfredo, goat's cheese and Italian parsley

Boardwalk Gourmet Forno Pizza \$ 19

Half Size, Served with Choice of accompaniment \$ 14

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

Cview Pacific Cod and Kennebec Frites

One Piece \$ 14

Two Piece \$ 20

House made beer batter, creamy coleslaw, tartar sauce

Moules Frites \$ 24

Riesling coconut lime sauce, with kennebec frites and garlic aioli



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