

Handcrafted food is our passion and seasonality plays a dynamic role in our menu. We take pride in serving delicious 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!

Lunch Menu 11:00 a.m. – 3:00 p.m.

Sea Breeze Soup Salads

Signature Soup \$ 8

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

Jade Rice Bowl \$ 15 Available Gluten Free

Coconut rice | tempura green beans | kale | broccolini | avocado | ginger maple dressing

Add roasted chicken | ginger beef | baked honey salmon | rip tide chilli prawns \$ 9 each

By the Ocean Share Starters

Corn Tortilla Nacho Grande \$ 19 Half size \$ 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

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

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



Sea View Lunches

Served with your choice of | daily soup | french fries | cucumber | romaine salad
 Add Yam fries with chipotle aioli \$ 1.25 | Arugula salad \$ 2.25 | Spinach salad \$ 2.25

All sandwich breads supplied by Portofino bakery, choice of:

Multigrain | marble rye | sourdough | gluten free brown bread | peasant bun

Greek Avocado Sandwich \$ 13

Broccoli sprout | tomato | red peppers | cucumber | red onions | avocado | feta cheese

Hand Peeled Shrimp Sandwich \$ 14

Lettuce | cucumber ribbons | cocktail sauce

Seasonal Sesame Salmon Burger \$ 16

Sweet sour cucumbers | lettuce | avocado | Portofino bun | tartar sauce

Roast Chicken Quesadilla \$ 14

Red peppers | mozzarella cheddar | salsa | sour cream

Pesto Chicken Clubhouse \$ 16

Back bacon | red peppers | lettuce | tomato | mozzarella | garlic aioli

B.O.L.T. \$ 12

Bacon | caramelized onions | lettuce | tomato | garlic aioli

B.B.Q. House Ground Beef Burger \$ 18

8 oz patty | back bacon | coleslaw | tomato | brie cheese | red onions | cream ale BBQ sauce

Add fried egg | sautéed mushrooms \$ 2 each

Gourmet House Ground Beef Burger \$ 18

8oz patty | bacon | lettuce | tomato | cheddar | zucchini relish | garlic aioli

Guinness Cheese Steak Sandwich \$ 24

Stout short rib | sautéed mushrooms | thick cut garlic French loaf

Vodka Alla Bolognese Linguine \$ 24

Butcher block beef stew | grape tomatoes | reggiano cheese | french loaf

Half size \$18 served with choice of accompaniment

Pine Nut Linguini \$ 22

Bruschetta mixture | reggiano cheese | basil pesto cream | french loaf

Half size \$14 served with choice of accompaniment

Add Sautéed prawns | baked honey salmon | smoked salmon \$ 9 each

Cview Pacific Cod and French Fries Small \$ 16 Large \$ 22

House made beer batter | creamy coleslaw | tartar sauce

Please let us know about any food allergies

