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**\$10 OFF ALL LOCAL BOTTLES OF WINE**

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*Start with a bottle of bubbly! We suggest local Unsworth Charme De L'ile - \$45*

**Mushroom Arancini \$14**

Local mushrooms in creamy risotto balls stuffed with mozzarella cheese and crispy fried; served on mixed greens with Jake's aioli

*Suggested pairing - Alderlea Bacchus - \$29*

**Vancouver Island Miso Mussels \$16**

A pound of local Salt Spring Island mussels simmered in a rich miso and sake sauce with garlic and green onions; served with grilled garlic bread

*Suggested pairing - Zanatta Damasco - \$29*

**Wild Coast Chowder \$15**

Salt Spring Island clams and mussels, Pacific cod and cold smoked salmon in a creamy broth with potato, corn, onion, celery and carrot, topped with bacon bits and green onions, and served with grilled garlic bread

*Suggested pairing - Enrico Pinot Gris on tap - \$35 per litre*

**Coconut Crusted Sablefish \$24**

Coconut crusted B.C. sablefish topped with fresh mango salsa; served with grilled dinner vegetables and rice pilaf or local house potatoes

*Suggested pairing - Emandare Gewurztraminer - \$30*

**New York Steak La Fleur \$32**

A 7oz. New York steak, grilled your way and topped with prawns, scallops, sautéed mushrooms and a fresh herb and garlic butter; served with grilled dinner vegetables and rice pilaf or local house potatoes

*Suggested pairing - Averill Creek Pinot Noir - \$43*

