



# DINNER EATS

ask your server about our daily feature!

## Let's begin with...

**SEARED SCALLOPS** ..... 18  
Fresh scallops, smoked carrot puree, pickled kelp, puffed wild rice, crispy seaweed chips, white balsamic reduction

**SIGNATURE CRAB CAKES\*** ..... 20  
Victoria's famous Blue Crab Seafood House crab & shrimp cakes, slaw, chipotle aioli

**PRETZEL FLATBREAD\*** ..... 17  
Smoked wild salmon, Spanish onions, capers, lemon-scented cream cheese, fresh dill, pretzel flatbread

**BACON WRAPPED STEAK BITES**.... 13  
Certified Angus Beef, smoked bacon, blue cheese aioli, smoked salt

**BC CHEESE PLATE** ..... 13  
Raw cheddar, Brie, goat cheese, nuts, seasonal fruit, hazelnut cranberry crisps

**WILD MUSHROOM SOUP\*** ..... 10  
Crème fraîche, chive oil, focaccia crostini

**"GOOD-A" FONDUE** ..... 18  
Gouda cheese, toasted sourdough, iced grapes, apple, Brussels sprouts

**SPINACH & ENDIVE SALAD** ..... 14  
Buttermilk dressing, dates, roasted hazelnuts, gorgonzola

**SIGNATURE SALAD** ..... 16  
Mustard greens, maple roasted squash, pecans, sour cream emulsion, smoked goat cheese, black garlic powder  
*Add protein from the sides listed below*

**SPINACH & KALE CAESAR** ..... 14  
Classic house-made dressing, bacon, croissant croutons, parmesan cheese, white balsamic drizzle  
*Add protein from the sides listed below*

## And the main course...

**PRESTONS STYLE CARBONARA\*** ..... 21  
Three kinds of fresh spaghetti, swiss chard, maitake mushrooms, house-made bacon, soft 63 degree free run egg

**BEEF TENDERLOIN** ..... 36  
7 oz. thyme & bay leaf rubbed tenderloin, bourbon creme fraiche, sour onion, black garlic crisps, pickled wild mushrooms, fire blistered vine-ripened tomatoes, crispy potato

**BBQ HOISIN RIBS** .. FULL RACK 32 | 1/2 RACK 24  
Baby back ribs, crispy yam fries, Asian slaw, sambal aioli

**CONFIT CHICKEN** ..... 24  
Golden mustard pickle, potato dauphinoise with emmental cheese, crispy kale

**BC WILD SALMON** ..... 26  
Pan seared salmon, Brussels sprouts, seasonal mushrooms, crispy skin, hollandaise, black pepper tuile

**WEST COAST PAELLA** ..... 26  
Chef selected BC seafood, chorizo sausage, roasted peppers, smoked tomatoes, arborio rice, crispy capers

**PARCHMENT BAKED COD** ..... 25  
Fingerling potatoes, leeks, fennel, grape tomatoes, chervil butter

**VEGETABLE NOODLES**..... 20  
Zucchini, almond pesto, coconut cream, white balsamic cherry tomatoes, braised mushrooms, basil oil, crispy basil

**SEAFOOD PASTA\*** ..... 28  
Fresh herb fettuccine, stewed cherry tomatoes, sliced garlic, mussels, clams, prawns, fresh torn basil, grilled lime  
*Add grana padano \$3*

**CHEF'S WINTER GARDEN** ..... 22  
Caramelized cabbage, sunchokes, beets, squash puree, house ricotta

### Add a side...

**CHICKEN** (6oz) ..... 8

**PRAWNS** (5pc) ..... 10

**TENDERLOIN STEAK** (5oz) ..... 20

**SALMON** (6oz) ..... 10

**SEARED SCALLOPS** (4pc) ..... 10

**BRUSSELS SPROUTS** ..... 8

**SAUTÉED MUSHROOMS** ..... 4

**YAM FRIES WITH SAMBAL AIOLI** ..... 6

**SIDE COLESLAW** ..... 3

