

| Starters |

Apple Walnut | 9 (gf)

Gathered organic greens, honey lime vinaigrette, local apples, toasted walnuts, grapes + local goat cheese from 'happy valley' farm

Seafood Chowder | 9 (gf)

Arctic char, clams, mussels + prawns in a creamy white wine + dill broth

Roasted Garlic + Tomato Soup | 6 (gf)*

Roasted croutons, Parmesan + green onion*

| Share Plates |

Winter Goat Cheese + Tapenade | 10

Sage, sun-dried cranberry + honey infused goat cheese with slivered almonds, roasted tomato + olive tapenade, oven baked ciabatta brushed with pesto + Parmesan

Crispy Polenta Fries | 7 (gf)

With shaved Parmesan, Italian Parsley + truffle aioli

Salt Spring Island Mussels | 18 (gf)*

*Fresh ocean wise mussels steamed in a lemon, garlic + white wine broth, served with a loaf of artisan bread**

Lobster Sliders | 15

Atlantic lobster, sunomono cucumber slaw + sweet wasabi aioli on two petite buns

Crab, Feta + Risotto Dumplings | 10 (gf)

Crispy fried risotto balls, accompanied by lemon + candied shallot aioli

| Medium Plates |

Lobster Mac 'n Cheese | 22

Atlantic lobster claw, dill infused Mornay sauce, al dente cavatappi noodles, baked with Brie

Crab + Arugula Salad | 19 (gf)

Dungeness crab, baby arugula, red pepper vinaigrette, grape tomatoes, slivered almonds, local goat cheese + fresh oranges

Blackened Prawn + Avocado Salad | 19 (gf)

Hand cut artisan greens, peach vinaigrette, cajun seared jumbo prawns, grapes, candied pecans + avocado

Please...advise us of any allergies

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