

Soup/ Salads

Seafood Chowder — cup 10 Bowl 13

New England style with mussels, clams, scallops, shrimp, vegetables & dill served with grilled focaccia (made to order but worth the wait)

Thai Noodle Salad — 16

Farkay egg noodles, mixed greens, carrots, red onions, peppers & peanuts, tossed in a Sesame Ginger Vinaigrette

Soup of the Day — cup 6 Bowl 8

Ask your server for daily creation

Taco Salad — 17

Lettuce, tomatoes, onions, red peppers, black olives, jalapenos, cheese & taco beef arranged with tortilla chips served with salsa & sour cream

Classic Caesar Salad — Half 7 Full 11

Crisp romaine hearts tossed with classic Caesar dressing, croutons & shaved Parmesan

More than just a bite

Steamed Mussels —

16

Finished in white wine cream sauce, garlic butter & herbs. Served with focaccia

Chicken Wings — 16

(1) pound Choose 1 flavour: Hot, Teriyaki, Honey Garlic, Sesame Ginger, Salt & Pepper & Lemon Pepper

Cajun Calamari — 16

Lightly breaded, deep-fried, tossed in tomato, red onion & dill served with tzatziki

Pot Stickers — 15

(8) Fried and tossed in a Sesame Ginger Sauce with sprinkles of shredded carrots, green onions & sesame seeds.

Crab Cakes — 15

(2) Stacked with sesame slaw, chipotle mayo & sweet soy reduction sauce

Tempura Prawns — 16

(8) Tempura prawns with a soy reduction sauce & chipotle aioli

Snacks

Make an appetizer a meal

Add:

Fries 3 ½

Green Salad 4 ½

Caesar Salad 5 ½

Nachos — 18

Onion Rings — 8

Poutine — 9

Yam Fries — 8

Hand cut Fries — 6

Burgers

Choice of side: Fries, green salad, or soup du jour

Gluten Free Buns: \$2.50

Shipyards Classic Burger — 16 ½
7 oz beef patty, lettuce, tomato, & mayo

Monster Mushroom & Swiss — 19

Classic Burger with sautéed mushrooms & melted Swiss cheese, lettuce, tomato & mayo

Spicy Black Bean — 16

Delicious vegetarian black bean burger topped with salsa, tomato, lettuce & mayo

Bleu Cheese & Bacon — 19

Classic burger with melted bleu cheese, bacon, lettuce, tomato & mayo

Sockeye Salmon — 18

Grilled Sockeye Salmon topped with tzakiti, red onion, cukes, tomato & lettuce

Ultimate Cheddar Bacon — 19

Classic Burger with melted cheddar cheese, bacon, lettuce, tomato & mayo

Cajun Halibut — 19

Grilled cajun seasoned halibut with lettuce, tomato & tartar sauce

Classic Chicken — 17

Melted mozzarella, bacon, lettuce, tomato & mayo

Fish-N-Chips

Halibut — 19

Halibut fillet dipped in a Sleeman's Lager beer batter, served with coleslaw & tartar sauce

/\$12 for additional piece

Cod — 16

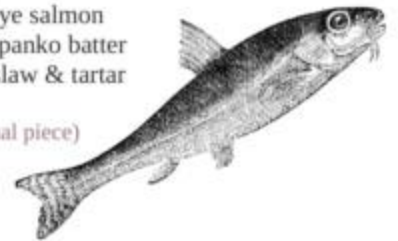
Pacific cod fillet dipped in beer batter served with coleslaw & tartar sauce

/\$9 for additional piece

Salmon — 18

Wild local Sockeye salmon fillet dipped in a panko batter served with coleslaw & tartar sauce

/\$10 for additional piece



Wrap & Sandwiches

Choice of side: Fries, green salad, or soup du jour

Turkey Clubhouse — 16 ½

Triple Decker clubhouse, BLT, sandwich with smoked turkey & cheddar cheese

Chicken Club Wrap — 16 ½

Grilled chicken with bacon, lettuce, cheese & tomato with chipotle aioli

Crispy Chicken Caesar Wrap — 16 ½

Crispy chicken strips, romaine, Caesar dressing wrapped in a wheat tortilla

Plates

Choice of side: Fries, green salad, or soup du jour

Chicken Tenders — 15½

(4) Lightly breaded, served with Plum sauce for dipping

Shrimp Plate — 17

Lightly breaded shrimp served with seafood sauce for dipping & side of coleslaw

Scallop Plate — 17

(12) Breaded scallops served with lemon aioli for dipping & side of coleslaw

AVAILABLE FOR ORDERING AFTER 5PM

Bowls

Chicken Curry — 21

Oven roasted chicken sautéed in a curry cream sauce, onions, tomatoes & red peppers on a bed of rice served with pita bread

Seafood Fettuccine Alfredo — 22

Home-made creamy garlic & white wine sauce with clams, mussels, shrimp & scallops served on Fettuccine noodles with grilled focaccia

Dinner Entrées

Seafood Platter — 25

Beer battered Pacific cod, grilled prawns, & breaded scallops served with tartar sauce & side of coleslaw / Halibut instead add \$5

Chicken Parmesan — 24

Breaded chicken breast finished with tomato sauce, & melted Mozzarella cheese served with fettuccine Alfredo & focaccia

BBQ Pork Ribs — 26

Slow roasted and smothered in our house-made BBQ sauce accompanied by roasted potatoes & daily vegetables

Hoisin Glazed Salmon — 26

Local wild Sockeye Salmon baked with hoisin glaze with sprinkles of sesame seeds accompanied by seasoned rice & daily vegetables.

New York Strip loin — 29

8 oz. steak seasoned with steak spice, accompanied by roasted potatoes & daily vegetable

Surf & Turf — 32

8 oz New York Strip loin seasoned with steak spice, grilled prawn skewer, accompanied by roasted potatoes & daily vegetable