

ALOHA THURSDAY • SURF & TURF NIGHT *all* NIGHT

TAKE YOUR ENTRÉE SURFING

add a lobster tail for 21, or coconut shrimp for 13, or seared scallops 19

SALT SPRING MUSSELS

coconut cilantro broth, chili herb butter | 15

RIFFAULT SANCERRE 18/GL

SAUTÉED SHRIMP & CORN CAKE

tiger shrimp, corn, ginger, thai herbs, green papaya salad, mango chili sauce | 17

PIRO PINOT NOIR 17/GL

STEAK & LOBSTER

13 oz. center cut new york steak, pineapple demi glaze, roasted tristan lobster tail, drawn butter, parmesan herb fingerling potatoes, citrus herb roasted carrots, kale & zucchini | 61

HANZELL CHARDONNAY 20/GL SILVER OAK CABERNET 25/GL

STEAK & SCALLOPS

13 oz. center cut new york steak, pineapple demi glaze, yukon gold mash potatoes, seared sea scallops, yuzu miso vinaigrette, oyster mushrooms, bacon, corn & zucchini | 59

MERRY EDWARDS SAUVIGNON BLANC 20/GL SILVER OAK CABERNET 25/GL

SEARED SCALLOPS

yuzu miso vinaigrette, carrot ginger puree, oyster mushrooms, bacon, corn & zucchini | 45

MERRY EDWARDS SAUVIGNON BLANC 20/GL

SEA SALT CRUSTED NEW YORK

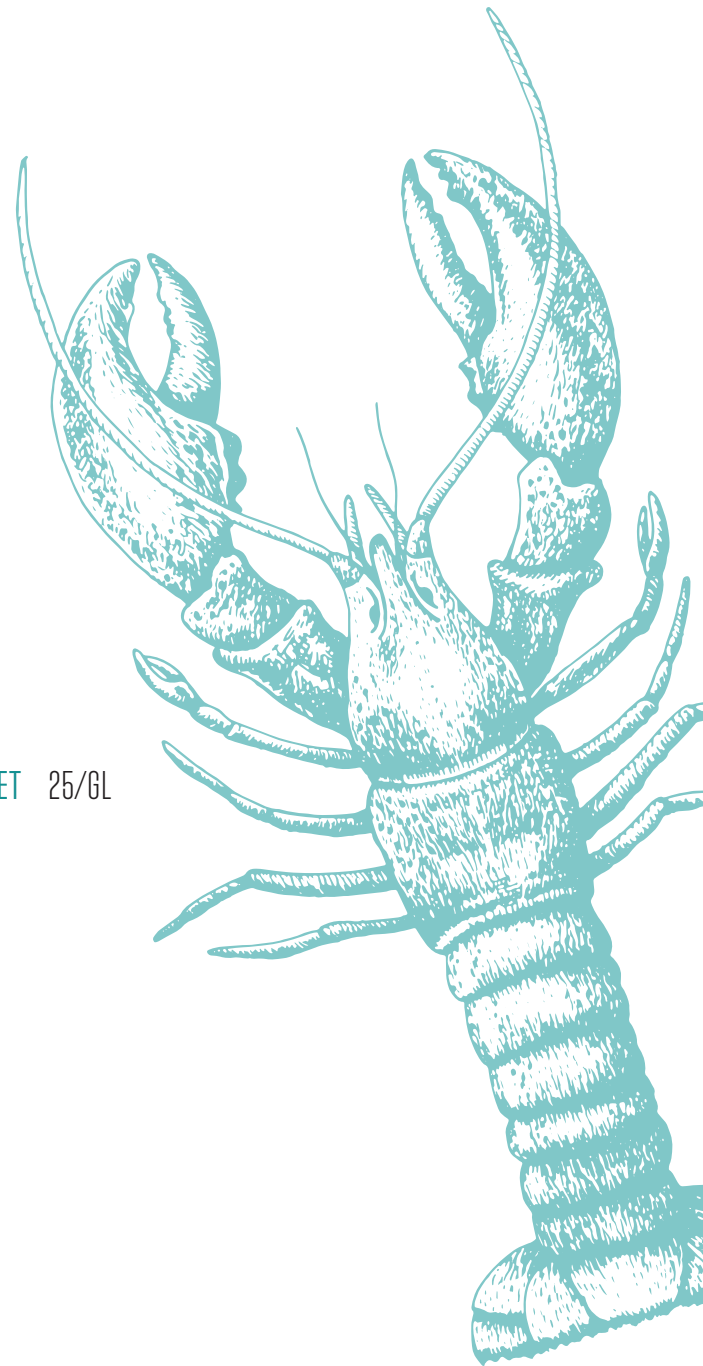
13 oz. center cut new york steak, pineapple demi glaze, parmesan herb fingerling potatoes, citrus herbed roasted baby carrots, kale & zucchini | 44

SILVER OAK CABERNET 25/GL

TWIN LOBSTER TAILS

two roasted tristan lobster tails, drawn butter, lemon, jasmine farro rice, roasted baby carrots | 47

HANZELL CHARDONNAY 20/GL



enjoy hand-selected wine pairings from our T S Sommelier, Jimmy Chavis