

BAYSIDE

bistro & lounge

Bistro Starters

Local Oysters ~ \$3ea/\$15 ½ doz

Beach oysters, champagne mignonette

Calamari \$10

Hand cut, lightly dusted, tzatziki dip, Spanish onion

Steamers \$14

West Coast mussels &/or clams in a white wine cream or tomato broth with garlic toast

Add spicy chorizo \$1.50

Rock Crab Cakes \$13

BC crab, smoked maize salsa, chili aioli

Warm Crab & Shrimp Dip \$12

Cream cheese, spinach, onion with fresh chips and warm breads

Chicken Wings \$10

One pound of dry pepper & sea salt, honey garlic, hot or sweet chili

Served with celery sticks & blue cheese dip

Coconut Prawns \$10

With sweet chili & pineapple rum ice

Flatbread Wedges \$12

Sundried tomato pesto, spinach, Portobello, red onion, olives Island brie

Kettles

Bayside Seafood Chowder \$8

Bayside favourite – cream local waters seafood, cheese crouton

French Onion Soup \$7

Sweet onion in a sherried beef bouillon, topped with Swiss

Caldron Soup

Cup \$5

Bowl \$7

Our daily creation

Salads

Caesar Salad \$11

Chopped romaine, BC parmesan, house made dressing with garlic toast

Salish Sea Salad \$15

Artisan greens, maple pomegranate vinaigrette, spiced pumpkin seeds, avocado and choice of Wild candied salmon, cashew breaded chicken or coconut prawns

Bistro Salad \$13

Local greens, island blue cheese, candied hazelnuts, dates, seasonal fruit, honey poppy seed vinaigrette

add to your salad grilled chicken, candied salmon or coconut prawns \$6

Sandwiches & Burgers

Gluten free breads available for \$1.00 charge

Choice of cup of soup, side salad or Yukon fries

Upgrade your selection for \$2 with onion rings, sweet potato fries, Caesar salad, cheese, sautéed mushrooms or bacon

Chicken & Brie \$13

Local chicken breast, island brie, cranberry mayo, focaccia bun

Beef Dip \$13

Shaved Alberta beef, havarti cheese, hoagie roll, beef jus

Vegetarian Panini \$12

Grilled herb & garlic flatbread with Portobello mushroom, roasted red pepper, tomato, basil pesto and havarti cheese

Shrimp Croissant \$11

Baby shrimp salad, avocado, tomato, lettuce

Trio of Sliders \$12

Beef, crab cake, mini bratwurst with potato chips

All crab add \$2

Cashew Chicken Wrap \$12

Flour tortilla with crispy cashew breaded chicken, lettuce, red onion, avocado, Asian noodles, Thai chili sauce

Portobello Burger \$9

Pan seared marinated mushroom, havarti cheese, tomato jam, dressed Kaiser bun

Served with soup of the day, salad or French fries

Bayside Bistro Burger \$15

AAA ground lean beef patty, with blue cheese, port caramelized onions, mushrooms, smoked bacon, tomato jam on a dressed Kaiser bun

Classic Beef Burger \$11

Grilled 6oz house made patty, tomato jam, dress Kaiser bun

Bistro Fare

Gluten free pasta available \$1 charge

Tempura Fish & Chips

Lights batter halibut, wasabi tartar, fresh coleslaw

One piece \$13

Two piece \$20

West Coast Seafood Linguine \$21

Pacific waters salmon, halibut, prawns, scallops, clams & mussels in pesto cream or tomato saffron broth served with garlic toast

Florentine Pasta \$15

Penne pasta with fresh spinach, sundried tomato sauce, mushrooms, olives,
Canadian parmesan and garlic toast

Chicken & Prawn Penne \$17

Grilled BC chicken, prawns and wine-creamy pesto sauce

Catch of the Day

Market priced – fresh caught pacific waters fish with appropriate accompaniments

Afternoon Tea \$15

1 – 4pm Daily

Choose from a selection of loose leaf teas

With a freshly baked scone & croissant, Devonshire cream, house made berry compote

A variety of tea sandwiches and dainty desserts

After 5 Mains

All entrees are accompanied with local sourced vegetables and jasmine rice, roasted potato or mashed sweet potato

Grilled Strip Loin Steak

Yukon Jack whiskey sauce, roast Delta red potato

5oz baseball cut \$24

Add a 5oz baseball \$8

Enhance your selection

Sautéed onions & mushrooms \$3 Béarnaise Sauce \$2

6 local prawns \$6 crab & shrimp topping \$7 Pacific snow crab Oscar \$8

Tuscan Chicken \$25

Oven roasted Cowichan Valley Chicken breast topped with Tuscan ham and parmesan cheese, fresh spinach, tomatoes, mushrooms red onion, roast potatoes

BC Pork Medallions \$25

Poached Okanagan apples, brie, calvados sauce, scallion smashed potato

Rack of Lamb

Mustard crust, fig balsamic jus, sweet potato mash

½ rack \$32

Full \$40

Braised Comox Bison Short Ribs \$28

Blackberry jus, double smoked bacon wrapped, roasted corn bannock, sweet potato mash

Halibut & Prawns \$28

Pesto seared filet, sautéed pacific prawns, jasmine rice

Qualicum Scallops & BC Prawns \$22

Saffron cream sauce, jasmine rice

Whiskey Cedar Wrapped Salmon \$24

Wild BC Sockeye salmon, whiskey soya glaze, jasmine rice