

STARTERS & SHARE PLATES

TUNA TARTARE \$13

yellowfin tuna, cucumber, red pepper & lemon sriracha mayo with wonton crisps & mango dressing

CHICKEN KARAAGE \$14

crispy, boneless chicken, lemon sriracha mayo

CRAB CAKES \$13

canadian rock crab, roasted red pepper aioli, cucumber carrot slaw

FISH TACOS \$12

blackened lingcod, citrus scallion slaw, pickled onions, chimichurri

BEATNIKS WINGS \$14

crispy panko crust - tossed with sweet chili, hot, bbq, salt & pepper or honey mustard

BAKED SPINACH & ARTICHOKE DIP \$12

creamy spinach dip with artichoke hearts & roasted vegetables with warm red corn tortilla chips

COCONUT PRAWNS \$10

sweet, crunchy prawns with mango chutney

YAM FRIES \$8

chipotle ancho dip

SOUP & SALAD

SOUP DU JOUR \$6

ask your server for today's creation

FRENCH ONION \$10

caramelized onions, beef broth & croustini baked with swiss cheese

QUINOA CHICKEN SALAD \$17 GF

lemongrass marinated chicken, quinoa, black beans, corn, red pepper & cashews, coconut cilantro dressing

ARTISAN SALAD \$15 GF

chilled beets, black mission figs, dried cranberries, candied pecans & roasted cashews, goat cheese, house vinaigrette

CRAB & SHRIMP SALAD \$16

mixed greens, chilled canadian rock crab & chopped shrimp, avocado, grape tomatoes, crispy onions, mango vinaigrette

CAESAR \$10

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

ADD ONS

add LOCAL CHICKEN BREAST (*try it blackened*) \$6

add WILD SALMON FILET \$6

add SAUTÉED GARLIC PRAWNS \$8

add TOASTED GARLIC BAGUETTE \$3

BISTRO FARE *served with your choice of:*

FRESH CUT FRIES MIXED GREENS CAESAR SALAD
YAM FRIES \$2 GLUTEN FREE BREAD \$1 SOUP \$1

MANGO CHICKEN WRAP \$14

lemongrass marinated chicken, mango chutney, lettuce, red peppers, cilantro & cashews

CREPES \$13

ham & swiss, house mornay sauce

BISTRO QUICHE \$13

sundried tomato & goat cheese

BEATNIKS BURGER \$16

house made patty, hickory mayo, tomato relish, cheddar & bacon

BEEF DIP \$16

thinly shaved roast beef, havarti cheese, roasted red pepper aioli, toasted garlic baguette & hot au jus

QUINOA BLACK BEAN BURGER \$15

house made black bean patty, chipotle ranch, avocado smash, pickled onions & cilantro

ROASTED TURKEY SANDWICH \$12

local oven roasted turkey, cranberry sauce, havarti, mayo, lettuce & tomato on multigrain

CRAB MAC N' CHEESE \$19

canadian rock crab, mornay sauce, fennel & onion sofrito, english peas, lemon butter toasted panko crumb

CLASSIC BREAKFAST \$12 - available until noon

two eggs any style, choice of bacon or sausage, with breakfast potatoes & choice of bread

MAINS

ARCTIC CHAR \$26 GF

crispy skin on char, sage brown butter & butternut squash purée, roasted brussel sprouts, toasted walnuts, thyme sherry vinaigrette

PORK BELLY \$24 GF

crackled sous vide pork belly, smoked carrot purée, winter green salad, seasonal fruit, white balsamic vinaigrette, pork jus

BRAISED LAMB SHANK \$28

ennis farms lamb shank, garlic butter roasted new potatoes, mint emulsion, braising jus

CHEF'S GNOCCHI \$18

fresh handmade gnocchi, roasted mushrooms & peas, local chicken, garlic cream sauce (vegetarian by request \$13)

BRAISED BEEF SHORT RIB \$22

cheddar & cauliflower purée, rosti potato, burnt rosemary jus

PAN SEARED SCALLOPS \$22 GF

house smoked bacon & lentil ragout, parsnip purée, roasted carrots & white wine butter

SEAFOOD LINGUINE \$21

sautéed prawns, wild salmon, spinach, roasted red pepper & tomato cream sauce, parmesan (vegetarian by request \$13)

beatniks
BISTRO