



SHARED

- Calamari** 13
Crispy fried squid tubes & tentacles, jalapeños & peppers, with house made tzatziki sauce & charred lemon.
- Meatballs** 13
Slow-braised beef & pork, fresh ricotta, basil, sea salt, Spanish olive oil, and garlic toasts
- Chicken Wings** 13
House hot, salt & pepper, sticky sesame, or spicy honey garlic.
Served with charred jalapeno ranch
- Tuna Tartare** 17
Albacore tuna, mango, avocado cream, ginger
Lime vinaigrette, sesame crisps.
- Carpaccio** 18
Wagyu beef, horseradish cream, herb puree, crispy Gorgonzola polenta, charred Cipollini onions.
- Charcuterie & Cheese** 18
Assortment of local fine cheeses and/or meats.
Ask your server for details.

SOUPS

- Westcoast Seafood Chowder** 13
Salmon, ling cod, clams, mussels, smoked salmon, shallots, cream, and fresh tarragon.
- Daily Soup Creation** 9
Fresh Daily

SOUPS & SALADS

- Crab Louie, 1914** 24
Dungeness crab, romaine hearts, avocado, cucumber, tomatoes, soft boiled egg, and historic chili mayo sauce.
- The Wedge** 14
Crisp head lettuce, jalapeno ranch dressing with blue cheese crumble, red onion, double smoked Fraser Valley bacon and tomatoes.
- Beet & Goat Cheese** 14
Golden & red beets, wild greens, goat cheese, spicy candied cashews, citrus vinaigrette, and pickled shallots.
- Caesar** 14
Romaine lettuce, double smoked bacon, Caesar dressing, house-made croutons.

Add chicken or shrimp – 5

TACOS

- Fish** 13
Light beer-battered ling cod, cabbage & jicama slaw, chili mayo, cilantro, lime, flour tortilla, house made tomato salsa.
- Pulled Pork** 13
12 hour roasted pork, cabbage & jicama slaw, chili mayo, mozzarella, lime, flour tortilla, pickled shallots, house made tomato salsa.
- Plant Based** 13
Miso hummus, cabbage & jicama slaw, quinoa, kidney beans, beets, cilantro, lime, flour tortilla, house made tomato salsa.

MAINS

- Fish & Chips** 18
Light beer-battered ling cod, cabbage & jicama slaw, salt & pepper fries, served with house made tartar sauce.
- Mussels & Fries** 16
Yellow Thai coconut curry steamed Pacific mussels, Saison Sauvignon, red Thai chilies, lemongrass, lime, and crisp fries with house made garlic aioli.
- Pan Seared Pacific Salmon** 23
Shaved fennel, quinoa, cucumber, tomato and orange salad, arugula, charred lemon.
Sub salad for wild mushroom risotto - no charge.
- Beer Roasted Chicken for Two (or One!)** 35
CharBlue spice rubbed and slow roasted hen with jicama slaw. Choice of BBQ chips or fries.
- Beef Ribeye for Two (or One!)** 35
15oz Two Rivers all natural beef, roast little potatoes, seasonal vegetables, red wine jus.
- Pork T-Bone Chop** 27
CharBlue spiced Fraser Valley pork, maple yam puree, seasonal vegetables, oatmeal stout, and fig jus.
- Shrimp Spaghettini** 19
Pan seared sweet shrimp, spaghettini pasta, shallots, garlic, chilies, lemon, white wine, parmesan cheese, basil.

SUNDAY NIGHT ROAST

- Slow Roasted Prime Rib Au Jus** 19.95
Roast garlic whipped potato, Yorkshire pudding, and seasonal vegetables. Sundays from 5pm.

PIZZA

- BBQ Chicken** 17
BBQ braised chicken, roasted red pepper, caramelized onions, and pepperoncinis.
Finished with cilantro.
- Pig & Fig** 18
Prosciutto, goat's cheese, house made fig jam.
Finished with fresh baby arugula.
- Pork Belly** 19
Herb and garlic braised pork belly, fresh pears, mozzarella, Gorgonzola cheese.
- Meat Lover's** 19
Pepperoni, spicy capicola, and house made confit garlic pork sausage.
- Funghi** 17
Rich cream sauce, topped with mozzarella, confit garlic, herb roasted potatoes, wild forest mushroom medley.

Traditional Pizzas also available. Ask your server.

BURGERS

- The Steel Toad Burger** 16
8oz Cache Creek all natural beef, lettuce, beef steak tomato, brioche bun, and special sauce.
- The Steel Toad Veggie Burger** 15
Mixture of chick peas & smoked tempeh, topped with avocado, shredded carrot, sprouts, smoked paprika aioli on a brioche bun.

Burgers come with your choice of BBQ chips, fries, green salad or Caesar salad.

Add avocado or bacon – 3

Add mushrooms – 2

Add Cheddar or Swiss cheese - 2