

FIRE + WATER RESTAURANT

DINNER MENU

SMALL + SHARING PLATES Available from 3pm to 11pm

Yam Fries with Fresh Parmesan \$14

Truffle Mayonnaise

Salt + Pepper Chicken Wings or Firecracker Chicken Wings \$20

Ranch or blue cheese dip

Humboldt Calamari \$21

Buttermilk marinated crispy calamari strips, sriracha aioli

Grilled Flatbread \$20 with Locally Made Lamb Merguez Sausage \$23

Caramelized red onions, goat cheese, blistered Heirloom cherry tomatoes, balsamic reduction

Local Vancouver Island Salmon Sampler \$25

House cured gravlax, smoked & candied salmon, crostini, charred lemon & dill cream cheese, fried capers & red onion marmalade

Charcuterie Platter \$24

Chefs selection of cured meats & artisan cheese, marinated olives, garlic confit, grainy Dijon, house made jam + crostini

BURGERS Available from 3pm to 11pm

Fire Grilled Beef Burger \$26

Sautéed mushrooms, aged cheddar cheese, red onion bacon jam, sriracha aioli, lettuce + tomato on a brioche bun

Choice of salad or fries add yam fries \$4

Grilled Chicken + Avocado Burger \$26

Crispy prosciutto, brie cheese, grainy mustard aioli served on a brioche bun

Choice of salad or fries and yam fries \$4

APPETIZERS Available from 5pm to 10pm

Sweet + Sticky Berryman Farms Braised Crispy Pork Belly \$21

Creamy pumpkin risotto, pickled ginger, Char Siu glaze

Steamed Salt Spring Island Mussels \$21 Add Fries \$5

Thai red curry + coconut milk broth, grilled naan bread

West Coast Creamy Seafood Chowder \$17 cup \$12

Double smoked bacon, Yukon gold potatoes, halibut, salmon, clams, baby shrimp, smoked paprika cream

Baked French Onion Soup \$18

Caramelized onions in a rich sherry + beef broth, crispy crouton, melted swiss + gruyere cheese

Autumn Harvest Pumpkin Risotto \$19

Creamy pumpkin puree, Boursin cheese, Manchego crisp, fried leeks

Artisan Salad Greens \$17

Medley of cultivated greens, marinated + chargrilled Granny Smith apples, candied walnuts, cherry tomatoes, toasted pumpkin seeds, raspberry balsamic vinaigrette

Your choice of blue cheese or goat cheese

Classic Caesar Salad \$18

Crisp romaine hearts, house made Caesar dressing, herb croutons, freshly grated Grana Padano

Sea Salt Roasted Winter Beets + Duck Confit Salad \$19

Shredded duck confit, maple candied pecans, whipped Boursin cheese, mandarin orange + ginger vinaigrette

ENTRÉES Available from 5pm to 10pm

Lobster + Leek Stuffed Cowichan Bay Chicken Supreme \$38

Balsamic, Heirloom tomato + rhubarb jam, potato gratin, creamy lemon + caper velouté

Fire Grilled AAA Sterling Silver 8oz New York Steak \$52

Skillet roasted mushrooms, potato gratin, brandied green peppercorn sauce

Wild BC Sockeye Salmon + Seared Sea Scallops \$39

Soy + ginger marinated Salmon, candied rum glazed pineapple confit, savoury cashew, cilantro + tamari dressing, roasted fingerling potatoes

(All entrees above are served with Chefs choice of seasonal vegetables)

Pan Seared Sea Scallops + Tiger Prawn Linguini \$36

Creamy lobster pesto sauce, fresh parmesan, sundried tomatoes, melted leeks + garlic confit

Bison Bolognese \$35

Fresh rigatoni, sautéed wild mushrooms, crispy pancetta, house made San Marzano tomato sauce, truffle scented Boursin cheese

Butternut Squash + Roasted Garlic Agnolotti \$32 (Vegan option available)

Walnut + sundried tomato pesto, charred wild mushrooms, creamy sweet potato + coconut sauce, grated Manchego cheese

DESSERTS Available from 5pm to 10pm

Cappuccino Chocolate Terrine 14

Almond brittle, raspberry sauce

House Made Ice Cream or Sorbet 14

Choice of three; please ask your server for today's flavours

Fire + Water Vanilla Bean Crème Brûlée 14

Chef's Feature Cheesecake 14

Chantilly cream, fresh seasonal berries