

FIRE + WATER RESTAURANT

DINNER MENU

SMALL + SHARING PLATES Available from 3pm to 11pm

Yam Fries with Fresh Parmesan 14

Truffle Mayonnaise

Salt + Pepper

Or

Teriyaki Chicken Wings 20

Ranch or blue cheese dip

Humboldt Calamari 21

Buttermilk marinated crispy calamari strips, sriracha aioli

Smoked Tuna Tataki Avocado Toast 18

Grilled artisan bread, smashed avocado, cucumber, mango + chili salsa, fresh cilantro, togarashi mayo

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

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. Sub 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. Sub yam fries 4

APPETIZERS Available from 5pm to 10pm

Steamed Salt Spring Island Mussels + Chorizo Sausage 21 Add Fries 5

Bouillabaisse broth, blistered heirloom tomatoes, grilled artisan 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

House Made Lamb Sliders 18 Add Fries 5

Minted tzatziki, smoked cheddar, pickled red onions

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

Summer Salad of Heirloom Tomatoes + Whipped Burrata 18

Rhubarb puree, basil oil, balsamic reduction, candied walnuts, grilled artisan bread

ENTRÉES

Available from 5pm to 10pm

Pan Seared Sea Scallops + Tiger Prawn Linguini 36

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

Roasted Vancouver Island Fresh Halibut + Tiger Prawns 44

Manchego + fresh herb crusted, sundried tomato, fig + ricotta risotto, lobster velouté sauce

Wild BC Sockeye Salmon + Seared Sea Scallops 39

Soy + ginger marinated salmon, candied rum glazed pineapple confit, scallion rice cake, cashew, cilantro + tamari dressing

Lemongrass + Tamarind Braised Lamb Shoulder Rigatoni 36

Red curry coconut milk sauce, crispy pancetta, roasted garlic, mango chutney + toasted cashews

Fire Grilled AAA 8oz New York Striploin Steak + Frites 48

Skillet roasted mushrooms, frites, truffle aioli, brandied green peppercorn sauce

Cowichan Valley Half Roasted Chicken 36

Citrus brined, jerk lime dipping sauce, apple + cilantro slaw, house made jalapeno cornbread, fries

Vegetarian Enchiladas 28

Cilantro lime + garlic cashew cream, spicy vegan crumble, fresh guacamole, refried beans, roasted peppers + onions, vegan mozzarella

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

OW – Ocean Wise – recommended by the Vancouver Aquarium as ocean-friendly seafood choice.

GF – Gluten Free, GF* - Gluten Free with modification