

**DINNER
APPETIZER**



Kale Caesar Salad

Mixed Lettuce, Kale, Herb Crostini, Grana Padano Cheese, Smoked Paprika Oil, Fried Capers, Oven Dried Tomatoes, Caesar Vinaigrette

14.00

Truffle Fries

Fresh Herbs, Grana Padano, Truffle Essence, Chipotle Aioli

10.00

Greens & Grains Salad

Spinach, Organic Arugula, Quinoa, Hemp Hearts, Pea Shoots, Seeds, Fresh Berries, Raspberry Vinaigrette

14.00

Artisan Bread

Herbed Butter, Olivia's Olive Oil and Balsamic Vinegar

8.00

Roasted Beet Salad

Baby Beets, Organic Arugula, Goat Cheese, Toasted Hazelnuts, Fresh Lemon and Olive Oil

14.00

Charcuterie Platter

A Selection of Two Rivers Cured Meats, Marinated Olives, Grainy Dijon, Artisan Bread

23.00

Add To Your Salad

- Marinated Chicken Breast
- Wild Argentinian Prawns

8.00

Antipasti Platter

Marinated Olives and Artichokes, Confit Cherry Tomatoes, Grilled Fennel, Roasted Peppers, Pecorino Romano, Bresaola, Coppa, Grilled Artisan Bread

35.00

Rosstown Farms Chicken Wings

Honey Hot, Ginger Soy Glaze, Cajun Spice, or Roasted Garlic and Honey

16.00

Caprese Bruschetta

Heirloom Tomatoes, Buffalo Mozzarella, Basil and Arugula Pistou, Grilled Bianca Flat Bread

17.00

Crispy Fried Chickpeas

Smoked Paprika and Cumin Salt

6.00

Salt Spring Island Mussels

Chef's Creation

Market Price

Daily Soup

Chef's Creation

8.00

Edamame

Ginger Soy, Volcanic Salt

11.00

Executive Chef Nick Allan, comes to Halcyon with over twenty years of experience working in professional kitchens. Having trained under some of the best Chefs' in Canada, he brings with him a wealth of knowledge and a passion for food that is second to none.

At the Kingfisher we strive to provide our guests with the freshest sustainable, and ethically raised meat, fish and product. Thank you for dining with us!

**DINNER
MAINS**



Pappardelle

San Marzano Tomato Sauce, Fresh Basil, Grana Padano, Garlic Baguette

18.00

Cioppino

Wild Halibut, Sockeye Salmon, Prawns, Dungeness Crab, and Saltspring Island Mussels, with Shaved Fennel, Fingerling Potatoes, in Fragrant Tomato Fennel Broth

39.00

Charred Japanese Eggplant

Spiced Tomato Sauce, Green Lentils, Tahini Sauce

18.00

Pan Seared Halibut

Ragout of Heirloom Tomatoes, Black Turtle Beans, Kalamata Olives, Grilled Fennel, and Fresh Basil

39.00

Add To Your Pappardelle / Eggplant

- Marinated Chicken Breast
- Wild Argentinian Prawns
- Chorizo Sausage

8.00

Sockeye Salmon

Roasted Sunchoke, Kale, Broccolini, Truffled Pea Puree

35.00

Falafel Burger

House Made Falafel Patty, Lettuce, Tomatoes, Pickled Onions, Tahini Sauce

16.00

Fish 'n Chips

Panko Encrusted Ling Cod, Hand Cut Fries, Green Cabbage Slaw, House Made Tatar Sauce

23.00

Beef Burger

In House Ground Angus Beef, Lettuce, Tomato, Pickles, Pickled Red Onion, Chipotle Aioli

16.00

Beef Bavette

Fingerling Potatoes, Tomato Confit, Watercress Salad, Asparagus, Chimichurri

33.00

Chicken Burger

Lettuce, Tomato, Pickles, Pickled Red Onion, Chipotle Aioli

16.00

Fraser Valley Pork Chop

Thyme and Rosemary Marinated, Garlic Whipped Potato, Roasted Beets, Gala Apple Gastrique

32.00

Served with Fries, Soup, or Greens

Substitute any of our Specialty Salads

3.00

Farmcrest Chicken

Prosciutto Wrapped, Broccolini, Basil Whipped Potatoes, Charred Spring Onion Tomato Emulsion

31.00

Add To Your Burger

- White Cheddar
- Bacon
- Mushrooms

3.00

At the Kingfisher Restaurant it is our aim to provide you with the best dining experience possible. We source many of our products from local Farmers, Vendors and Artisans and we strive to support only sustainable practices.