

**DINNER
APPETIZER**



Crispy Fried Chickpeas

Smoked Paprika and Cumin Salt

6.00

Edamame

Ponzu, Sea Salt

11.00

Crispy Pork Wontons

Sweet Soy, Daikon and Carrot Slaw, Burnt Lime

14.00

Rosstown Farms Chicken Wings

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

16.00

Spicy Albacore Tuna Tartare

Sriracha, Cilantro, Scallion, Toasted Sesame Seeds,
Wonton Crisps

17.00

Salt Spring Island Mussels

Chef's Creation

Market Price

Charcuterie Platter

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

23.00

Antipasti Platter for Two

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

35.00

Roasted Apple & Butternut Squash Soup

Crème Fraiche

8.00

Kale Caesar Salad

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

14.00

Greens & Grains Salad

Baby Spinach, Arugula, Quinoa, Hemp Hearts, Pea Shoots,
Seeds, Roasted Gala Apples, Whole Grain Mustard and
Honey Vinaigrette

14.00

Roasted Beet Salad

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

14.00

Add To Your Salad

Marinated Chicken Breast
Wild Argentinian Prawns

8.00

Smoked Tomato Goat Cheese Dip

Grilled Bianca Flatbread

15.00

Truffle Fries

Fresh Herbs, Grana Padano, Truffle Essence,
Chipotle Aioli

10.00

Artisan Bread

Herbed Butter, Olivia's Olive Oil and Balsamic Vinegar

8.00

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 Restaurant 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



Penne Gratinat

San Marzano Tomato Sauce, Fresh Basil, Grana Padano, Fior de Latte, Panko Crust, Garlic Baguette

19.00

Moroccan Vegetable Curry

Chickpeas, Potatoes, Yams, Tomatoes, Crispy Eggplant, Lemon and Dill Yogurt Sauce, Jasmine Rice Pilaf, Grilled Naan Bread

19.00

Add To Penne Gratinat / Moroccan Curry

- Marinated Chicken Breast - Chorizo Sausage
- Wild Argentinian Prawns - Braised Lamb

8.00

Falafel Burger

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

16.00

Beef Burger

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

16.00

Chicken Burger

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

16.00

We serve our Burgers with Fries, Soup, or Greens

Substitute to any of our Specialty Salads

3.00

Add To Your Burger

- White Cheddar
- Bacon
- Mushrooms

3.00

Cioppino

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

39.00

Albacore Tuna

Spicy Fried Japanese Eggplant, Broccolini, Sweet Soy Glaze, Toasted Nori

35.00

Sockeye Salmon

House Made Gnocchi, Wild and Cultivated Mushrooms, Broccolini, Kale, Mustard Cream Sauce

35.00

Fish 'n Chips

Panko Crusted Ling Cod, Hand Cut Fries, Green Cabbage Slaw, House Made Tartar Sauce

23.00

Beef Striploin

Horseradish Whipped Potatoes, Roasted Baby Carrots, Asparagus, Thyme and Red Wine Demi Glaze

35.00

Braised Beef Short Ribs

Creamy Gorgonzola Polenta, Haricots Verts, Wild Mushroom Jus

38.00

Farmcrest Chicken

Yogurt Marinade, Roasted Fingerling Potatoes, Broccolini, Burnt Lemon

33.00

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.