

**DINNER
APPETIZER**



Crispy Pork Wontons

Sweet Soy, Daikon and Carrot Slaw, Burnt Lime

14.00

Rosdown 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

Cheese Board

Assortment of Artisan Cheeses, Dave's Pepper Jelly, Artisan Bread



24.00

Charcuterie Platter

A Selection of Locally Cured Meats, Marinated Olives, Whole Grain Mustard, Artisan Bread



23.00

Charcuterie and Cheese

Locally Cured Meats, Artisan Cheeses, Dave's Pepper Jelly, Marinated Olives, Whole Grain Mustard, Artisan Bread



35.00

Salt Spring Island Mussels

Chef's Creation



Market Price

Edamame

Ponzu, Sea Salt



11.00

Crispy Fried Chickpeas

Smoked Paprika and Cumin Salt



6.00

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

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

Falafel Burger

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



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

Halcyon Signature Chowder

Salmon, Ling Cod, Mussels, Smoked Albacore Tuna, Clams, Fingerling Potatoes, Dill, Fresh Baked Biscuit



28.00

Ling Cod

Herb Crust, Double Smoked Bacon and Sunchoke Hash, Broccolini, Truffled Parsnip Puree

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,

23.00

Beef Striploin

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



35.00

Smoked Fraser Valley Pork Chop

Sage Whipped Potatoes, Roasted Winter Roots, Gala Apple Gastrique



34.00

Farmcrest Chicken Breast

Roasted Fingerlings, Baby Carrots, Roasted Parsnips, Lemon, Thyme Jus



34.00

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.



Gluten Free Option



Vegetarian



Vegan Option