

DINNER APPETIZER



Beef Carpaccio

Baby Arugula, Horseradish Aioli, Grana Padano Cheese, Crispy Capers, Crostini



15.00

Rosdown Farms Chicken Wings

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



16.00

Tuna Tataki

Albacore Tuna, Shaved Scallion, Toasted Sesame Seeds, Ponzu Vinaigrette

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

Toasted Coconut, Curry, Cumin



6.00

Roasted Wild Mushroom Soup

Puffed Wild Rice, Goats Cheese Cream



11.00

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 Arugula, Spinach, Quinoa, Seeds, Hemp Hearts, Dried Cranberries and Apple Cider Vinaigrette



14.00

Fennel & Apple Salad

Baby Arugula, Feta, Toasted Pistachios and Citrus Vinaigrette



14.00

Add To Your Salad

- Marinated Chicken Breast
- Wild Argentinian Prawns

8.00

Goat's Cheese Crostini

Marinated Roasted Peppers, Kalamata Olives, Italian Parsley, Grilled Bianca Bread



16.00

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!



Gluten Free Option



Vegetarian



Vegan Option

DINNER MAINS



Penne Gratinata

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 Gratinata / Moroccan Curry

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

Prosciutto Wrapped, Smoked Beluga Lentils, Asparagus, Basil and Arugula Pistou



34.00

Sockeye Salmon

Sesame Crust, Garlic, Ginger and Chili Broccolini, Soba Noodles, Ponzu Vinaigrette

35.00

Fish 'n Chips

Panko Crusted Ling Cod, Hand Cut Fries,

23.00

Beef Ribeye 10oz

Truffled Potato Pave, Asparagus, Pink Peppercorn Jus



41.00

Roasted Sloping Hills Pork Tenderloin

Fingerling Potato and Caramelized Onion Hash, Asparagus, Wild Mushroom & Bacon Jus



34.00

Farmcrest Chicken Breast

House Made Gnocchi, Kalamata Olives, Capers, San Marzano Tomatoes, Green Beans



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.



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