

R.T.L

regional tasting lounge

bread & butter | 6
corn bread or ciabatta

mixed olives | 7
served warm

- OYSTERS -

chilled | 2.50 ea
raw oysters, minimum 3

hot | 11
rockefeller
bacon, scallion & pernod

- SHELLFISH BOWL -

16 / person, minimum two
daily assortment of clams, mussels, prawns, crab claws
chili lime creole broth, tomatoes & leaves, house corn bread

- SMALLER PLATES -

dungeness crab and prawn cakes | 14 | BC
spicy aioli

tomato bocconcini salad | 9 | BC
local tomatoes, cucumber, fresh herbs olive oil dressing

roasted beet salad | 13 | BC
local goat cheeses, watercress

sweet potato & apple salad | 9 | CR
orange zest, lime vinaigrette, pecans

5 lettuce salad | 11 | CR
tomatoes, olives, asparagus, pickled peppers
romano cheese & anchovies (optional)

mussels | 15 | CR
sweet chili & lime, white wine

wild mushrooms & truffle risotto | 13 | BC
local mushrooms, creamy leek

garlic poached prawns | 12 | CR
creole vegetable aioli, served chilled

sautéed squid | 10 | BC
cilantro, shallots, garlic & roasted piquillo peppers

smoked tomato jambalaya | 11 | CR
slow cooked rice, roasted corn, carrots, peppers & celery
add prawns +7

- LARGER PLATES -

8oz flank steak | 19 | BC
shallot compote, sautéed potatoes, asparagus

cajun blackened salmon | 24 | CR
green beans, tomato and alder smoked bacon wild rice

house made tagliatelle | 14 | BC
roasted red pepper & roma tomato marinara sauce
add chicken or chorizo +6

chicken and sausage gumbo | 19 | CR
local andouille sausage, riz pilaf

pan seared sablefish | 29 | BC
basil cream, summer vegetables

8oz beef tenderloin | 29 | BC
yam fries, grilled asparagus, black peppercorn sauce

8oz pork chop | 23 | BC
beer grilled corn, chili butter, sautéed potatoes and pan jus

- SIDES -

risotto | 7 wild mushrooms | 5 chorizo sausage | 6
prawns | 7 pomme sauté | 5 riz pilaf | 5

- DESSERT -

chocolate espresso fondant | 8

whipped cream, allow 15 minutes

champagne sabayon | 8

daily fresh berries

bananas foster | 9

cinnamon, dark rum, vanilla gelato

saffron gelato | 8

pistachio brittle

cheese plate | 14

selection of cheeses, figs

- SWEET & STICKY -

LBV Port , Quinta do Crastro, Portugal '02	7
Tawny Port, Buller , Australia N.V.	8
Sauternes, Chateau Partarrieu, France '06	8
Muscat de Beaumes de Venise, Jaboulet , France '07	8
Port, Sumac Ridge, Pipe BC '05	9
Mead, Tugwell Creek Meadery,. Van. Island BC '08	9
Branderburg No.3, Venturi Schulze, BC '07	10
Walnut wine, Vista d'oro, BC '07	16
Madeira, Henriques 15y Portugal	16
Riesling IceWine, Paradise Ranch, BC '08	16
Crab Apple, Elephant Island, BC '07	btl 39
Late Harvest Pentage , BC '07	btl 48
Moscato D'astie, Marchesi Di Gresy, Italy '06	btl 54

- COFFEE / TEA -

<i>americano / espresso</i>	3½
<i>cappuccino / latte</i>	4½
<i>teas (ask for selection)</i>	3½

- SPECIALTY COFFEE -

All served with house made whip

<i>spanish (Brandy & Kahlua)</i>	9
<i>monte cristo (Grand Marnier & Kahlua)</i>	9
<i>galleon (Rum, hazelnut & chocolate)</i>	9
<i>padrino (Amaretto & Scotch)</i>	9

