

~ APPIES

SHRIMP TACO (2) \$13

six cajun shrimp, house slaw, fresh roasted corn, chopped iceberg, chipotle lime aioli and sprouts served with salsa and a lime wedge

COD FISH TACOS (2) \$11

west coast cod, creamy slaw, shredded iceberg, chipotle lime aioli, pea shoots

MUSSELS, CLAMS AND FRITES \$15

saltspring island mussels and manilla clams cooked in a tomato, herb and white wine broth with house-made frites

SMOKED SALT AND PEPPER WINGS .5 POUND \$8 I POUND \$14

carrot and celery sticks, blue cheese dip or frank's red hot, sweet thai chili, bbq

CLASSIC POUTINE \$9

peppercorn gravy, mozzarella and cheese curds

ONION RINGS \$8

blue cheese dip

SWEET POTATO FRIES \$6

chipotle lime aioli

FAIRWINDS SEAFOOD CHOWDER BOWL \$7.5 MEAL SIZE \$12 GF

New England style, salmon, cod, baby shrimp and scallops, served with garlic toast

SOUP DU JOUR BOWL \$5.5 MEAL SIZE \$9 (served with garlic toast)

~ ON THE TEE \$13

created daily, ask your server

PULLED PORK SANDWICH \$14.5

house braised BBQ pulled pork, coleslaw, smoked onion jam, aged cheddar, bread and butter pickles on a fresh Cob's bun

CLASSIC CLUBHOUSE \$15

smoked turkey, ham, bacon, cheddar cheese, lettuce, tomato

THE SPANIARD QUESADILLA \$15

roasted chorizo, peppers, onions, spicy tomato sauce, roasted corn off the cob, cheddar and mozzarella cheeses, served with salsa and sour cream

THE SEABLOOM BURGER \$17

fresh icelandic cod fried in crispy beer batter, tartar sauce, cheddar cheese, iceberg lettuce, red onion and house made bread and butter pickles

THE BURGER \$16

fresh ground chuck, grilled chicken breast or veggie burger, house sauce, iceberg lettuce, tomato, onion, house made bread and butter pickles and cheddar cheese
substitute seared wild salmon \$3

ADD TO YOUR BURGER: bacon \$4, sautéed mushrooms, fried egg, gluten friendly bun \$1 each

served with seasonal greens or fries

Sub caesar salad \$1, sweet potato fries or onion rings \$2, seafood chowder \$3
add peppercorn gravy \$2

~ SANDWICHES

~ SALADS

FAIRWINDS GREENS SMALL \$7.5 LARGE \$11 GF

BC greens, radishes, sprouts, grape tomatoes, cucumbers

CAESAR SALAD SMALL \$8.5 LARGE \$12

grana padano, anchovies, croutons

WATERMELON SALAD \$14 GF

fresh arugula, red onions, goat cheese, fresh mint and balsamic reduction

HOUSE CHOPPED SALAD \$16.5 GF

iceberg and romaine lettuce, cucumbers, radishes, grape tomatoes, aged cheddar cheese, diced ham, diced chicken breast and a boiled egg, tossed in ranch dressing

ADD TO ANY SALAD:

chicken breast \$5, sautéed prawns \$6, seared wild salmon \$7, beer battered oyster \$3, garlic bread \$1.75

GF - Gluten Friendly Options Available

AAA CERTIFIED ANGUS BEEF CHEF'S STEAK FRITES \$26

9oz new york striploin, mushroom peppercorn sauce served with fries and caesar salad

SEAFOOD FETTUCCINE \$22

mussels and clams, fresh fish, prawns, stewed tomatoes, basil, rose sauce, grana padano cheese and fresh fettucine served with garlic bread

~ ENTREES

FETTUCCINE ALFREDO \$13.5

fresh made noodles, grana padano, cream sauce, served with garlic bread

ADD TO YOUR ALFREDO:

chicken breast \$5, sautéed prawns \$6, seared wild salmon \$7

ROASTED ISLAND FARMHOUSE 1/2 CHICKEN \$22.5 GF

semi boneless, herb and cheddar crushed red fingerling potatoes, pan jus, house garden greens

MAC'S FRIED OYSTERS AND CHIPS \$14.5

three large fried oysters in beer batter, served with fries, coleslaw and tartar sauce

BEER BATTERED FISH & CHIPS 2 piece \$17.5 1 piece \$14

fresh icelandic cod, served with coleslaw and tartar sauce

CHICKEN BACON RANCH PIZZA \$16

ranch dressing base, house roasted island farms chicken breast, chopped bacon, peppers, onions, mozzarella cheese topped with fresh arugula

BBQ CHORIZO PIZZA \$16

bbq sauce base, chorizo sausage, red onion, arugula and mozzarella cheese

BUILD YOUR OWN THIN CRUST PIZZA

start with: tomato sauce and mozzarella cheese \$11 gluten free crust add \$2

add your vegetables: \$1 each

olives, diced tomatoes, banana peppers, red onions, mushrooms, bell peppers, pineapple, arugula

add extra cheese: \$2 each

mozzarella, white cheddar

add your meat \$3 each

black forest ham, pepperoni, spicy chorizo sausage