

To Start

Soup du jour	9
Hand Cut Beef Tartare mixed organic greens & grilled artisan bread	12
Baby Spinach Salad with house cured bacon, spiced walnuts, parmesan cheese & maple vinaigrette	14
Mixed Organic Greens with house vinaigrette & toasted pumpkin seeds	9
 Local Island Mussels with a roasted red pepper curried cream	1/2 order ~ 12 full order ~ 18
Ploughman's Plate - <i>great for sharing</i> house charcuterie & cheese with crackers & grilled bread	18
Poached Pear & L'Abbaye Benedictin Blue Cheese Salad with mixed organic greens & red wine vinaigrette	15
Organic Kale Caesar Salad house cured bacon, garlic croutons & marinated anchovies	13

The Mains

'AAA' Steak

hormone & antibiotic free cuts supplied by Pemberton Meadows & Heritage Angus,
served with savory bread pudding, creamed kale & red wine sauce

Onglet Steak (traditional French cut, recommended rare or medium rare) **24**

Tenderloin Steak **36**

 Pan Roasted Halibut on roasted nugget potatoes with a carrot & cabbage slaw & tartar cream	28
--	----

Grilled Port Alberni Pork Chop with sweet potato mash, sautéed rapini & grainy mustard jus	23
--	----

Lac Brome Duck Breast on wild mushroom risotto, sautéed baby carrots & white wine duck jus	29
---	----

Handmade Pasta fresh bucatini with braised chicken, mushrooms, spinach, shallots, garlic green peppercorn cream & parmesan cheese	21
---	----

Housemade Pork Sausages with yukon gold mashed potato, sautéed greens & caramelized onion gravy	16
--	----

Your server will inform you of today's local seafood, butcher's and handmade pasta feature.

Add \$14 to any main course to enjoy a 3 course Table d'hote Menu
that includes soup or salad & Chef's choice dessert.

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Paprika's Kitchen: Chef de Cuisine ~ Geoff Parker | Marty Lopez | Nodornia Smith

For Split Items Please add: Starters 2, Mains 4. Parties of 8 or more, a gratuity of 17% will be added to your bill.