

Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



SALADS

Strawberry Spinach Salad [GF][V]

Sliced strawberries and pineapple, bell peppers, cucumbers, grape tomatoes and carrots on top of a bed of spinach and served with our house made blueberry vinaigrette. 14

Caesar Salad

Crisp romaine lettuce tossed with our house made creamy garlic dressing, croutons and bacon bits. Finished with parmesan cheese and a lemon wedge. 10

Garden Salad [GF][V]

Mixed artisan greens topped with cucumber, bell peppers, red onion, carrots and grape tomatoes. Served with your choice of dressing. 10

Shrimp and Bacon Spinach Salad [GF]

Hand-peeled shrimp, bacon bits, feta cheese, bell pepper, grape tomatoes, red onion and broccoli on top a bed of spinach. Served with ranch or balsamic vinaigrette dressing. 16

Chicken Pesto Salad [GF]

5oz chicken breast roasted, sliced and tossed with artisan greens tossed in house-made pesto cream dressing with carrots, cucumber, red onion and grape tomatoes.

17

Add – 5oz Chicken 5.00 Add - four Prawns 6.00 Add – 3oz Shrimp 4.00
Add – Garlic toast 3.00

[GF] – Gluten Free [V] – Vegetarian

Prices do not include tax

Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



From the Land

Pork tenderloin [GF]

7oz pork tenderloin pan seared and topped with a black cherry and apple sauce and served medium. Accompanied with roasted potatoes and fresh seasonal vegetables.

26

Marinated Chicken [GF]

Two 5oz tender chicken breast marinated in lemon and thyme, pan seared and then roasted to perfection. Served with roasted potatoes and seasonal vegetables.

27

Pineapple Cashew Stir fry [V]

Red onions, bell peppers, celery, carrots, mushrooms, sesame seeds, pineapple and cashews on basmati rice with teriyaki sauce. 25

Add – Smoked Tofu 3.50

Beef Tenderloin [GF]

8oz AAA Beef Tenderloin seasoned and cooked to your choice of doneness. Topped with sautéed mushrooms and served with roasted potatoes and seasonal vegetables. 35

Add – 5oz Chicken 5.00 Add - four Prawns 6.00 Add – 3oz Shrimp 4.00

[GF] – Gluten Free [V] – Vegetarian

Prices do not include tax

Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



From The Sea

Maple and Tamari Salmon [GF]

6oz baked wild sockeye salmon glazed with a tamari, maple syrup. Served with a basmati rice pilaf and fresh seasonal vegetables. 28

Grilled Sockeye Salmon [GF]

6oz grilled wild sockeye salmon topped with a fresh pineapple and tomato salsa and served with a basmati rice pilaf and seasonal vegetables. 27.50

Citrus Cream Halibut [GF]

6oz pan seared wild halibut over top a flavorful citrus cream sauce and served with a basmati rice pilaf and seasonal vegetables. 33

Seared Halibut [GF]

6oz pan seared wild halibut topped with a fresh blueberry and strawberry salsa. Served with a basmati rice pilaf and seasonal vegetables. 32

Seafood Linguine

Clams, mussels, prawns and chunks of halibut cooked into a rich cream sauce featuring garlic, onions, grape tomatoes and mushrooms then topped with parmesan cheese. 34

[GF] – Gluten Free [V] – Vegetarian

Prices do not include tax