

Bar Menu

available daily from 11:00 am until 11:00 pm

APPY'S

POTATO BARK

smoked bacon, caramelized onions,
Applewood smoked cheddar, sour cream
7.99

FRITES & DIP

Sweet potato fries, roasted garlic & chive aioli
5.99

CHIPOTLE PORK BITES

sea salt, cracked pepper, chipotle & lime
6.99

DUCK TORTILLA WRAPS

flour tortillas, duck confit, black bean & corn salsa
7.99

TEMPURA OYSTERS

Fanny Bay oysters, chipotle tempura,
roasted garlic & chive aioli
8.99

LOUNGE FLAVOURS

CHIPS & STICKS

Phillips Blue Buck ale battered West Coast halibut, parsley fries,
BC apple & Napa cabbage slaw, remoulade
12.99



HALIBUT BURGER

chipotle aioli, roasted red pepper relish, fresh sourdough bun
12.99

GRILLED CHICKEN BURGER

lettuce, tomato, roasted garlic aioli, fresh sourdough bun
10.99

VIC'S BURGER

Vic's house-made seasoned Angus, dijon aioli,
warm ciabatta bun 10.99

ENHANCEMENTS

Cheddar, Monterey, jalapeño jack cheese, mushrooms, caramelized onion,
onion rings, bacon, jalapeño .99 each

*Burgers & sandwiches served with choice of
green salad or parsley tossed fries.
Sweet potato fries add \$1.49*

ENTRÉES



BC CLAM FETTUCINI

fresh-made lemon pepper fettucini,
David Woods goat cheese, spinach, basil,
Cortes Island clams, capers, white wine, cream
15.99

TAPENADE TUNA

Albacore tuna loin, smoked tea rub,
roasted garlic and olive tapenade
23.95



NY BEEF SKEWERS

ribbed strip loin, crimini mushroom, poblano pepper
roasted garlic demi
22.99

OUR CLASSIC STERLING SILVER NEW YORK STEAK

28.99 8oz 35.99 12oz

*Entrées will be served with fries or salad before 5pm
Entrées will be served with smoked cheddar and chive double stuffed potato
or baked potato after 5 pm*



SeaChoice: A Sustainable Seafood Canada
initiative to inform individuals and businesses on
choices that encourage a global shift to sustainable aquaculture and long
ocean health. "Healthy choices mean healthy oceans."

SHARABULLS

CHICKEN WINGS

choice of sea salt & cracked pepper lime,
bourbon BBQ, Cajun, lemon pepper glaze or traditional hot
10.99 lb 21.99 2 lbs



SALT SPRING ISLAND MUSSELS

local mussels, tomato, chorizo & Phillips Blue Buck broth,
"house-made" bannock 9.99

CRAB & PRAWN CAKES

Pacific dungeness & rock crab, prawns,
cilantro aioli
10.99

SALADS

ORGANIC GREENS

fresh mixed greens, shredded carrot,
cucumber, grape tomato
Side 5.99 Entrée 8.99

VIC'S CAESAR

tender romaine leaves, smoked bacon, white anchovy,
roasted garlic dressing, kalamata croutons
8.99

WEST COAST COBB

organic greens, smoked salmon, seared Albacore tuna,
Pacific crab, David Woods goat cheese
citrus yogurt dressing
15.99

HOUSE-MADE DRESSINGS: sweet onion vinaigrette, citrus yogurt

SANDWICH SELECTIONS

*all burgers & sandwiches are served with choice of:
daily soup, local organic green salad or parsley tossed fries*

sweet potato fries add \$1.99

VIC'S SPECIALTY SANDWICHES

soup of the day or green salad, chef's daily sandwich 11.99

CHICKEN GOUDA SANDWICH

grilled chicken breast, Gouda cheese, mixed greens,
tomato relish, panino roll 12.99

NY STEAK SANDWICH

char-grilled 6oz Sterling Silver NY steak, red wine caramelized onions,
sautéed mushrooms, chipotle sauce, baguette 15.99



VEGETABLE WRAPS

roasted red pepper, portabella mushroom, zucchini,
tomato relish, roasted garlic chive aioli 10.99
add chicken breast 4.99

SHAVED ROAST BEEF DIP

red wine caramelized onions, panino roll
roast garlic jus 11.99

DESSERTS

DOUBLE CHOCOLATE DECADENCE

pecan brownies, ganache, apple ice cream 6.99

PUMPKIN BREAD PUDDING

Pecan brownies, ganache,
Apple ice cream 6.99

SEASONAL FRUIT CRUMBLE

The months fruit, brown sugar and graham crumbs
vanilla bean ice cream 5.99

STRAWBERRY PEACH SHORTCAKE

vanilla sweetened strawberries and peaches, sponge cake,
blueberry mint frozen yogurt 5.99

HOUSE-CHURNED ICE CREAMS, SORBETS & FROZEN YOGURT

Ask your server for details on our scrumptious flavours 5.99

JOIN US IN THE BAR EVERY FRIDAY FOR LIVE LOCAL MUSIC 8pm-11pm!