

Dear guests

Welcome to the Boat Basin Restaurant. This menu is designed in order for you to have a broad spectrum of taste experiences of what this part of the Pacific Rim has to offer. All menu items are made in house with fresh, and wherever possible, local ingredients. Our staff will help guide you through the menu and wine list in regard to pairings of the various dishes and wines. We are familiar with most allergies, and dietary concerns. All items include fresh baked bread and butter.

With Culinary Regards,

Elke Loof-Koehler, Proprietor

Richard Norwood, Chef de Cuisine

Craig Newman, Chef de Service



Ocean Wise tm.

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

BOAT BASIN RESTAURANT

First Courses

Seasonal Salad, Whatever's Growing in Our Garden at Mussel Beach

9

Salad of Grilled Romaine, Garlic Pancetta Dressing
Balsamic Reduction, Toasted Parmesan

12

Seared Baja Scallop, Truffle Potato Puree
Sweet Ginger Chili Sauce, Leek Straw

14



Steamed Salt Spring Island Mussels,
Piquant Tomato Sauce

18



Rice Congee, Thai Style Chicken Dumplings
Cilantro, Scallions, Red Chilies

12

Green Coconut Curry Soup
Prawn & Red Chili Dumplings, Shanghai Bok Choy

14

Prices do Not Include Gratuities or Taxes
A Service Charge of 15% Will be Applied to Parties of 6 or More

BOAT BASIN RESTAURANT

Main Courses

Rare Seared Pacific Albacore Tuna
Sweet Chili Oyster Sauce, Steamed Pea Shoots, Coconut Rice
28



Catch of the Day
The Freshest of Local Fish, Boat Basin Style
Market Price



Seared Local Salmon
New Potatoes and Seasonal Vegetables in Saffron Broth
29



Pancetta Wrapped Pacific Halibut Fillet
Red Onion Marmalade, Crab & Asparagus Risotto
34



Sardinean Gnocchetti with Braised Lamb and Herbs
Fresh Grated Pecorino Romano
26

Prices do Not Include Gratuities or Taxes
A Service Charge of 15% Will be Applied to Parties of 6 or More

BOAT BASIN

RESTAURANT

Main Courses

Roasted Rack of Lamb
Mustard Sauce, New Potatoes, Root Vegetables

Half 28

Whole 42

Fraser Valley Duck in Two Methods
Braised Leg and Grilled Breast
Blood Orange Infused Braising Jus, Crisp Polenta, Green Beans

30

Grilled 8oz Fillet of Alberta Black Angus Beef, Seasonal Mushroom Sauce
Gratin Potatoes, Grilled Asparagus

42

Pizzas From The Wood Oven

The Boat Basin
Chorizo Sausage, Tomato Sauce, Local Goats Cheese
Fresh Tomato and Herbs

17

The Cougar Annie
Prawns, Black Olives, Tomato Sauce, Mozzarella

17

The Vegetarian
Artichoke Hearts, Goats Cheese, Seasonal Mushrooms, Mozzarella, Fresh Herbs

16

Prices do Not Include Gratuities or Taxes
A Service Charge of 15% Will be Applied to Parties of 6 or More

BOAT BASIN

RESTAURANT

Sweet Things

Pavé of Chocolate and Raspberry Ganache,
Raspberry Coulis

10

Baked Goat Cheese Cake, Nut Crumble,
Sour Cherry Compote

11

Warm Coconut Sticky Rice & Mango

11

British Columbia Cheeses

Selection of 3 Cheeses with Nuts, Seasonal Fruits and Crostini

La Pyramid, Agassiz

French Style Ash Ripened, Goats Milk, Medium Firm

Chèvre Frais, Agassiz, Fresh Goats Milk, Mild, Lemony

Castle Blue, Agassiz

Cows Milk, Blue Veined, Semi Sharp, Creamy, Acidic

16

Prices do Not Include Gratuities or Taxes
A Service Charge of 15% Will be Applied to Parties of 6 or More