

## *course one*

choice of

### *warm goats' nut salad*

Creamy chèvre cheese is crusted with toasted hazelnuts and served warm on a bed of organic baby greens topped with a Burgundy and honey-glazed Anjou pear fan and our house balsamic vinaigrette.

### *the caesar*

The classic salad! Crispy Romaine lettuce tossed with our homemade dressing then topped with hand grated Parmesan and garlic croutons.

### *catface seafood chowder*

Locally caught halibut, red snapper, salmon, clams and mussels with garden vegetables in a light cream broth. Morris's original recipe from 1968.

### *baked french onion*

A rich beef broth with brandy sautéed onions, seasoned croutons, and our four cheese blend. Its baked, so patience my friend, its takes a few extra minutes for perfection.

## *course two*

*entree'*

choice of

### *seafood*

### *halibut bawden bay*

**Our signature dish for over 30 years!** Hand picked Dungeness crab, baby shrimp, creamy Brie cheese and scallions are tucked inside locally caught halibut - oven baked and finished with an apple-brandied green peppercorn cream sauce.

### pacific rim hot pot

A Tofitian favourite! Locally caught halibut, Island mussels and plump prawns are sautéed in a spicy red Thai inspired curry coconut cream, then settled around an island of lime-scented Basmati rice.

### windy bay cioppino

An epic seafood feast from our local waters: salmon, halibut, red snapper, mussels, clams and a 1/4 dungeness crab are simmered gently in our fire roasted vegetable ratatouille and an Italian inspired fish broth.

### long boarding salmon & prawns

Fresh salmon from Clayoquot Sound is given a quick dip in a soy-ginger marinade then placed on a cedar plank with a couple of prawns and baked in a very hot oven for a delicate, smoky flavor. Finished with a drizzle of wild raspberry-ginger coulis.

### seafood pasta

Local halibut, salmon, clams and mussels are sautéed with onions and grape tomatoes, then tossed in a lemon dill cream sauce and finished with hand grated parmesan cheese and garlic bread.

## steak house

### the second street beef tenderloin

A six ounce beef tenderloin is lightly seasoned and char-grilled over hot coals, then finished with cambozola cheese and a blackberry port demi.

### the pepper steak

Eight grand ounces of glorious New York is rubbed down with fresh cracked pepper, then seared in a hot cast iron pan, and finished with a green peppercorn & brandy demi.

### the naked steak

Dressed up with only fresh cracked pepper and sea salt, this eight ounce New York steak shines on its own. Finished with butter and golden onion rings.

### baby back ribs

Falling off the bone tender, our famous pork rack is slow roasted with hickory-home smoked onions and chipolte Buffalo Bourbon infused barbecue sauce...(whew...long winded but true, we make it ourselves)

## vegetarian

### the veggie hot pot

Fresh Asian vegetables are sautéed in our spicy red Thai-inspired curry sauce, surrounding an island of lime-scented Basmati rice. Topped with fresh basil and toasted sesame seeds.

### wild mushroom ravioli

We change up our ravioli sauce daily, it's handcrafted in our kitchen, so ask your server what we're serving today.

## course three

### to finish

choice of

fresh fruit crumble

vanilla bean creme brûlée

new york cheese cake

home made ice cream

triple chocolate cake