

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