

Shared Plates and Lounge Snacks

Edamame Beans

Served warm with sea salt

7

Mixed Mediterranean Olives

Marinated in lemon and herbs

6

Samosas

Served with mint tamarind sauce

10

Goat Cheese Croquettes

Served with crostini and apricot compote

12

Garlic Prawns

Five Ocean Wise white prawns served with grilled sourdough

12

Smoked Halibut and Dungeness Crab Croquettes

Served with arugula and prosciutto, lemon basil and red pepper aiolis

14

Chicken Wings

One pound of wings with your choice of coffee BBQ sauce, house made hot sauce, or coriander lime sauce

16

Crispy Calamari

Lemon gremolata and bruschetta

16

Dip Platter

White bean hummus, tzatziki, babaghanoush served with bagel chips

10

Charcuterie Platter

Assorted local salamis, house made terrines, rillettes, pâtés, and pickled vegetables. Your server will describe.

20

Light Lounge Fare

Chef's Daily Soup

Your server will describe our daily creation

9

Trial Island Fisherman's Stew

Blend of Pacific shellfish & seafood, in a plum tomato & fennel broth

14

Gavin's Organic Greens

Island greens served with peach cardamom vinaigrette, balsamic vinaigrette, green onion vinaigrette, or buttermilk ranch

10

Sweet Gem Salad

Sweet Gem lettuce, Grana Padano, grilled focaccia croûtons, garlic vinaigrette

10

Lounge Classics

Margherita Pizza

Bocconcini, crushed Roma tomato sauce, fresh basil, tomatoes and house made crust

15

House Made Italian Sausage Pizza

Grilled portabella and oyster mushrooms with crushed Roma tomato sauce

17

Pacific Fish & Chips

Deep fried ling cod in beer batter, coleslaw, lemon & fine herbs tartar sauce

17

Turkey Club

Shaved brined turkey, grainy dijon, broken avocado and crisp house pancetta
Choice of house salad, french fries or soup of the day

15

Lean Ground Beef Burger

White cheddar, house pancetta, Grand burger sauce and onion jam on a classic burger bun
Choice of house Salad, french fries or soup of the day
Add oyster mushrooms for \$2

15