

LUNCH

PECKISH

CHILLED SEAFOOD TOWER FOR TWO* / *king crab, oysters, prawns, tuna poke, hot smoked salmon* 70

FARRO & FLAX BREAD / *empress honey whipped butter, salt spring seasonal salt* 8

PACIFIC NORTHWEST OYSTERS* / *tomato & black pepper mignonette, lemon*

6 PCS | 22 12 PCS | 40

TUCK IN

TOFINO HAND PEELED SHRIMP & CLAM CHOWDER / *double smoked bacon, heirloom tomato broth* 14

Q CHIRASHI APPETIZER / *local sushi rice, tuna poke, sesame grilled octopus, avocado, edamame* 20

SUN WING FARMS HEIRLOOM TOMATO SALAD / *lemon ricotta, cucumber, rye crumble, basil dressing* 18

MASON STREET GREENS / *cucumber ribbons, heirloom carrots, xeres vinaigrette* 14

CAESAR / *white anchovies, fermiere, sourdough croutons* 14

add chicken, salmon or prawns 10

GOLDEN BEET GAZPACHO / *house made kefir, fermented beets, empress bee pollen* 14



partnering with Saanich Organics; together we offer sustainable food options, and reduce food waste by utilizing products which are fresh but less 'visually perfect'.

MAIN

LITTLENECK CLAM & HEIRLOOM TOMATO GEMELLI / *confit garlic, arugula, lemon* 22

SMOKED ALBACORE TUNA TARTINE / *nori aioli, celery leaves, toasted portofino bread* 20

AVOCADO, HEIRLOOM TOMATO & OLIVE FLATBREAD / *parmesan cream, cauliflower, arugula* 20

ROASTED SPRING SALMON / *bran fermented asparagus salad, confit cherry tomato relish* 32

COWICHAN VALLEY CHICKEN / *double smoked bacon, confit garlic string beans, roasted cauliflower, romesco* 32

SALT SPRING ISLAND MUSSELS & FRIES / *sea cider, grilled leek, garlic, parsley, egg yolk dressing* 14

GRILLED STEAK / *6oz sterling silver NY striploin, roasted mushrooms, steak butter, fingerling potatoes* 28

Q CHIRASHI / *local sushi rice, tuna poke, sesame grilled octopus, avocado, edamame* 32

COWICHAN VALLEY ANGUS BEEF BURGER / *8oz locally raised beef, bread & butter pickle relish, fresh cut fries* 24

HAIDA GWAI HALIBUT & CHIPS / *black garlic remoulade, dinosaur kale & sunflower seed slaw, lemon* 32

AFTERS

EMPRESS CAKE / *cassis coulis, hazelnut sponge, signature empress chocolate* 14

ROOF TOP LEMON VERBENA CREME BRULEE / *strawberry gel, lemon mint meringue* 12

SOUFFLE CHEESECAKE / *citrus blueberry compote* 12

HAZELNUT CHOCOLATE PIE / *hazelnut crust, hazelnut & chocolate crèmeux, whipped cream* 14

EMPRESS HONEY STEWED PEACHES & RASPBERRY TRIFLE / *caramel raspberry chard* 12

SUMMER BERRY & ALMOND CROSTATA / *mascarpone ice cream, wildberry compote* 12

VANILLA PANNA COTTA / *strawberry rhubarb compote, lavender meringue* 12

SELECTION OF HOUSE CHURNED ICE CREAM & SORBET / *house biscotti* 10

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*