



starters

roast roma tomato soup

mozzarella and black olive croutons & fresh herb oil

- 9 -

rare seared albacore tuna

daikon, carrot and apple salad, red pepper shitake salsa & soy dressing

- 14 -

nut and goat cheese fritters

organic greens, beet chips & honey hazelnut dressing

- 12 -

chasters' caesar salad

signature ingredients, parmigiano-reggiano, lemon confit & toasted garlic croutons

- add fresh water shrimp or sliced chicken breast +\$6.95

- 11 -

seafood soup

selection of seasonal vegetables & seafood - mussels, prawns, scallops, salmon, halibut in;

- warm tomato, chorizo & vegetable broth or

- coconut & curry cream

- 16 -

twice baked crab soufflé

hazelnut crust, crab & tomato bisque

- 16 -

confit pork belly & scallops

toasted almond and apricot & spiced curry aioli

- 16 -

steamed salt spring island mussels (3/4 lb)

- smoked paprika, chorizo & tomato broth

- coconut & curry cream

- white wine & fresh herbs

- 12 -

mains

fresh halibut

crab and saffron orzo pasta, grilled red peppers & red pepper reduction

- 30 -

trio of fresh seafood

salmon, halibut, & lobster, potato mash, summer vegetables & light tarragon cream

- 36 -

seasonal grill

summer vegetable risotto, seasonal grilled vegetables & olive oil dressing

- 28 -

lobster risotto

summer vegetables, truffle oil & parmesan cheese

- 31 -

honey glazed breast of duck

sautéed green beans, pancetta, fingerling potatoes & dried cranberry jus

- 31 -

miso marinated sable fish

soba noodles, seasonal vegetables & shitake miso broth

- 31 -

char grilled AAA beef tenderloin

sweet onion purée, seasonal vegetables, potato pave & red wine jus

6oz - 35 -

10oz - 49 -

- 3oz 1/2 lobster tail + 12 - blue cheese topping + 4

herb crusted rack of lamb 10oz

sweet onion purée, seasonal vegetables, potato pave & thyme scented jus

- 42 -

chasters signature 4 course service

- AMUSE BOUCHE -

choice of starter

organic greens, summer berries, goat cheese, candied pecans & maple balsamic dressing

organic greens, poached pears, gorgonzola, toasted hazelnuts & honey hazelnut dressing

choice of main

pan seared salmon, fingerling potatoes, grilled vegetables & salsa verde

roast breast of natural chicken, coconut and coriander rice, seasonal vegetables & light curry cream

roasted lamb sirloin, potato pave, sweet onion purée, french style peas & thyme jus

dessert duo

- 49 -