



## Appetizers

### **From the Soup Terrine**

Chef's Daily Soup Creation  
Please Ask Your Server

*Ten*

### **Nachos**

Covered in Melted Mozza and Cheddar Cheeses, Jalapeño Peppers, Red Onion,  
Black Olives and Green Peppers

*Thirteen*

Add Chicken \$6.00 Extra Sour Cream or Salsa \$1.50

### **Southeast Asian Style Pork Ribs**

Individually Slow Braised in Hoisin, Lemongrass and Garlic

*Thirteen*

### **Traditional Caesar Salad**

Romaine Lettuce Tossed in Garlic Dressing with Asiago Cheese and Focaccia Croutons

*Eleven*

Add Chicken Breast

*Six*

Add Prawn Skewer

*Seven*

Add Salmon Filet

*Six*

## From The Sea

### **Southern Gulf Island Seafood Chowder**

Bursting with Fresh Pacific Crab,  
Digby Scallops, Blue Mussels, Prawns and West Coast Fish

*Eleven*

### **Salt Spring Steamed Blue Mussels**

With White Wine, Pender Island Garlic, Fresh Herbs and Lemongrass

*Fourteen*

### **Bedwell Harbour**

#### **Tempura Battered Fish 'N' Chips**

Fresh Halibut Served with Poets Cove Coleslaw, Tartar Sauce  
& French Fries

One Piece - *Thirteen* Two Pieces - *Eighteen*

All prices are exclusive of beverages, taxes & gratuities  
A 15% gratuity may be added to groups of 12 or more



## Appetizers

### **Poets Signature Wings**

Your Choice of Hot, Honey Garlic  
or Salt & Pepper  
Served with Ranch Dressing and Crudités  
*Fourteen Fifty*

### **Fish Cakes**

Array of Pacific Fish Blended with Vegetables, Fresh  
Herbs and Pan-fried  
Stacked Two High with Chive Sour Cream  
*Twelve*

### **Nachos**

Covered in Melted Mozza and Cheddar Cheeses, Jalapeño  
Peppers, Red Onion,  
Black Olives and Green Peppers  
*Thirteen*

Add Chicken - *Six*  
Extra Sour Cream or Salsa - *One Fifty*

### **Bedwell Harbour**

#### **Tempura Battered Fish 'N' Chips**

Fresh Halibut Served with  
Poets Cove Coleslaw, Tartar Sauce  
& French Fries

One Piece                      Two Pieces  
*Thirteen*                      *Eighteen*

### **Salt Spring Steamed Blue Mussels**

With White Wine, Pender Island Garlic,  
Fresh Herbs and Lemongrass  
*Fourteen*

### **Southeast Asian Style Pork Ribs**

Individually Slow Braised in Hoisin,  
Lemongrass, Ginger and Garlic  
*Thirteen*

## Soups & Salads

### **Southern Gulf Island Seafood Chowder**

Bursting with Fresh Pacific Crab, Digby Scallops, Blue  
Mussels, Prawns and West Coast Fish  
*Eleven*

### **From the Soup Terrine**

Chef's Daily Soup Creation  
Please Ask Your Server  
*Ten*

### **Traditional Caesar Salad**

Romaine Lettuce Tossed in Garlic Dressing with Asiago  
Cheese and Focaccia Croutons  
*Eleven*

### **Bedwell Harbor Onion Soup**

Twist on the Classic with Rice Wine Vinegar and  
Quebec Maple Syrup, Finished with  
Moonstruck White Grace Cheese  
*Ten*

Add Chicken Breast - *Six*    Add Prawn Skewer - *Seven*

Add Salmon Filet - *Six*

All prices are exclusive of beverages, taxes & gratuities  
A 15% gratuity may be added to groups of 12 or more



## Features

### **Queen Charlotte Island Braised Halibut Filet**

Red Sour Cherry and Sumac Ridge

Sparkling Wine Compote

Three Citrus Rice Pilaf

*Thirty*

### **Roasted Grain Fed Cowichan Valley Chicken Breast**

Vancouver Island Wild Flower Honey

Scented Port and Date Jus

Chive and Mushroom Rice Pilaf

*Twenty Nine*

### **Charbroiled Beef Burger**

Ciabatta Bun with Melted Cheddar

Poets Cove Signature Dressing

Your Choice of Fries or Salad

*Thirteen*

Add Bacon or Sautéed Mushrooms \$1.50

### **8 oz Alberta Beef Tenderloin**

Grilled and Paired with Morning Bay Riesling and BC Blueberry Demi Glaze

Your Choice of Fries or Salad

*Thirty Eight*

### **Farfalle Pasta**

Tossed in BC Tomatoes, Basil, Garlic, Sun-dried Tomatoes and Moonstruck Farmhouse Feta

*Fifteen*

Add Chicken Breast or Salmon Filet – *Six*

### **The Clubhouse**

Grilled Chicken, Bacon, Lettuce, Tomato and Cheddar on Toasted Focaccia

Your Choice of Fries or Salad

*Thirteen*

All prices are exclusive of beverages, taxes & gratuities  
A 15% gratuity may be added to groups of 12 or more