

STEAMSHIP

Grill & Bar

DINE AROUND and stay VICTORIA IN TOWN 2024

\$45.00 MENU

Recommended wines not included in price

STARTERS

(CHOOSE ONE)

WHISKEY CRAB SOUP

white truffle scented dill crema, olive oil crostini

SHRIMP GYOZA

sriracha aioli, ginger spice dip

WINTER GREENS AND WILD BABY ARUGULA

root beer-soaked dates, pepper glazed bacon, tart green apple,
island goat cheese, honey cider dressing

THAI MARINATED PRAWN

with avocado smash, mango salsa on wonton crisp

ENTRÉES

(CHOOSE ONE)

FLAME GRILLED MONGOLIAN LAMB SIRLOIN

grilled pineapple sesame salsa, whipped potatoes, crispy leeks,
braised purple Cabbage, lemongrass spice, roasted golden beets

AAA CANADIAN SIRLOIN NORTHWEST

7 oz sirloin, topped with crab, shrimp and whiskey crab sauce,
whipped potatoes, braised cabbage, golden beets

MIXED SEAFOOD GRILL

salmon, shrimp, ahi tuna, mussels, lemon butter sauce,
coconut quinoa rice, seasonal vegetables

LOBSTER RAVIOLI

topped with prawns, lemon butter sauce, salsa verde drizzle

MISO SOY GLAZED LING COD

miso soy glaze, roasted wild mushroom risotto,
roasted golden beet root puree

CHICKEN PARMESAN

local Fraser Valley chicken, italian bread crumbs, seared in
olive oil, topped with mozzarella and grana padano cheese,
buttered herb pesto noodles and garlic bread

VEGETARIAN WILD MUSHROOM & GOAT CHEESE RISOTTO

roasted vegetables, asparagus, red pepper roasted golden beet root puree

FOR \$10 EXTRA

WEST COAST SHELLFISH PLATTER

roasted vegetables, asparagus, red pepper roasted golden beet root puree

DESSERTS

(CHOOSE ONE)

VANILLA CRÈME BRULÉE

burnt gooseberry compote

CHOCOLATE PATE

red wine grape jelly, roasted white chocolate crumb

SUGGESTED WINE PAIRINGS

INNISKILLEN PINOT GRIGIO - \$50 Btl

INNISKILLEN PINOT NOIR - \$50 Btl

SUGGESTED BEER PAIRINGS

LIGHTHOUSE TROPICAL STORM HAZY IPA - \$9.95