

# *River City Cafe*

## *Dinner Menu*

### **Soup & Salad**

#### **Soup from the Kettle**

Changes daily, served with sea salt & fresh thyme pan bread  
cup \$4 bowl \$6

#### **Soup & Company**

A cup of our daily soup with an artisan green salad or Caesar salad  
& fresh thyme pan bread \$9

#### **French Onion**

Slow caramelized onions in a rich ale, roasted chicken & beef broth,  
focaccia crouton with Emmental & Gruyere \$8

#### **Candied Wild Sockeye Chowder**

Fingerling potatoes, fresh herbs, cream, chunky vegetables  
& grilled baguette  
cup \$5 bowl \$9

#### **River City Caesar Salad**

Hand torn romaine lettuce, charred lemon & roasted garlic dressing,  
fried capers, bacon lardons, Grana Padano  
small \$7 large \$10

#### **Organic Artisan Greens**

Shaved granny smith apple, candied pistachios, Baby Qualicum Brie  
tossed with your choice of house made dressings  
small \$6 large \$8

#### **Vancouver Island Smoked Albacore Tuna Salad**

Poppy seed crusted smoked tuna, organic artisan greens, red flame grapes  
tossed with a blackberry & Dijon vinaigrette \$11

### **Add to any salad**

Macadamia Crusted Halibut \$7  
Cowichan Valley Chicken Breast \$6  
Sautéed British Columbia Spot Prawns \$8

~ prices exclude applicable taxes ~

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### **Appetizers**

#### **Steamed Cortes Island Mussels**

White wine, coconut milk, chorizo, leeks, fresh basil  
& thyme pan bread for soaking \$14

#### **Grilled Lobster & Blue Crab Dip**

Lobster, blue crab, dill cream cheese  
served with flatbread & tortilla chips \$13

#### **Mamma Lannie's Meatballs**

A family recipe! With lean ground beef, pork loin & herbs,  
baked crispy & served with horseradish sour cream \$7

#### **Calamari**

Marinated in buttermilk & lime  
served with cumin yoghurt dip \$9

#### **Tortilla Crusted Chicken Tenders**

Served with a mango, plum & cilantro chutney \$8

#### **Steamed Edamame Beans**

Tossed in lime juice, mint & salt,  
sweet chili sauce for dipping \$6

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# *River City Cafe*

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### **Entrees**

Served with potato or rice of the day & steamed fresh vegetables

#### **Traditional Fish & Chips**

Crispy ale battered fish with house chipped Kennebec fries, coleslaw & creamy tartar sauce

**Halibut** 1 piece \$13      2 piece \$15

**Cod** 1 piece \$11        2 piece \$13

#### **Pan Roasted Wild Sockeye Salmon**

Fresh peach cilantro salsa \$20

#### **Vancouver Island Albacore Tuna**

Served medium with fried caper  
& brown butter hollandaise \$15

#### **Breaded Pork Schnitzel**

Roasted shallot & thyme sauce, Dijon spaetzle  
& maple braised red cabbage \$18

#### **Grilled Zucchini Wrapped Tofu**

Grilled zucchini wrapped firm tofu with miso  
& roasted pepper gravy \$14

#### **Free Range Organic Chicken Breast**

Fontina cheese & fresh basil stuffing,  
Marsala peppercorn jus \$20

#### **British Columbia Spot Prawn or Organic Chicken Pasta**

Fresh pappardelle noodles, pumpkin seed pesto, olive oil  
braised arugula, reggianno & fresh thyme pan bread \$18

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#### **Vancouver Island Bison Sirloin Medallions**

Pan roasted to medium rare, wild mushroom jus \$19

#### **8 Ounce AAA Sirloin**

How you like it with roasted shallot  
& herb compound butter \$19

#### **8 Ounce AAA New York**

How you like it with green peppercorn  
& merlot jus \$21

### **Sweet Endings**

All sweets are made fresh in house

#### **Blood Orange & Lemon Curd Phyllo Stack**

Wild berry coulis, minted pear \$6

#### **Chocolate & Peanut Butter Crème Brulée**

Pine nut espresso biscotti \$7

#### **Anise Scented Apple Crumble**

Vanilla bean gelato \$6

#### **Blackberry Sambuca Cheesecake**

Sweet blackberry sauce, vanilla crème anglaise \$7

#### **Trio of Chocolate Truffles**

Please ask your server for tonight's selection \$5

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