

## SIMPLICITY

Letting the fresh, seasonal ingredients speak for themselves

---

All our "simplicity" entrées are served with  
parsley buttered potatoes and farm fresh vegetables

Sirloin Steak

5oz ~ 22

10oz ~ 27

Sooke Mountain Trout

24

Long Line Caught Pacific Sablefish

26

Half Rack of Lamb

36

Beef Tenderloin

6oz ~ 30

Island Farm House Chicken Breast

24

Centre Cut Short Pork Loin

6oz ~ 20

12oz ~ 26

All of our beef is AAA Canadian

Please choose one of the following to accompany your entrée

Rosemary and Mint Jelly

Brown Butter Hollandaise

Pink Peppercorn Demi-Glace

Tiger Blue Cheese Butter

Shallot and Caper Cream Sauce

Grainy Mustard Aioli

We are proud to offer a menu focusing on local seasonal ingredients, prepared in a way that allows the food to express its fresh natural flavours. We work in collaboration with growers, distributors and other partners in our goal to celebrate the sustainable food movement.

prices exclude applicable taxes

## VISTA 18 CULINARY CREATIONS

---

### 10oz Sirloin Steak

blue cheese and asparagus gratin and crispy haystack potatoes  
29

### Wildwood Spice Rubbed Angus Rib Eye

Dungeness crab stuffed jacket potato and grilled lettuce wedge  
32

### Whole Wheat Spaghetti Pasta

lamb meat balls, roasted eggplant and fresh oregano  
20

### Island Chicken Breast

Island brie and tomato stuffing, five onion polenta and wilted spinach  
25

### Local Pacific Seafood Hot Pot

mussels, spot prawns, fresh fish and a Dungeness crab dumpling  
26

### Butternut Squash Risotto

goat cheese, walnuts and fried sage  
18

### Slow Roasted Pork Roulade

grainy mustard spaetzle, apple and celeriac rémoulade  
22

### Seared Local Duck Breast

broccoli and almond ravioli with spiced cherry sauce  
28

### Organic Chili Linguine

fresh tomato, basil, toasted pine nuts, shaved parmesan and extra virgin olive oil  
18