



Lunch

The
Wharfside
EATERY DECKS

1208 Wharf St. Victoria, BC

Bistro Starters and Light Snacks



Chilled Prawn Cocktail

Chilled black tiger prawns, served over a bed of mixed greens with fresh avocado, tomatoes and cilantro, served with a creamed cocktail sauce.

Coopers Gold Oysters on the 1/2 Shell

Vancouver Island oysters served over ice with lemon and cocktail sauce. Enhance with our Sake, Lime and Scallion Mignonette OR Red Wine Mignonette. Each additional oyster . . . market

California Prawns and Avocado

Black tiger prawns, Chilean shrimp, slow roasted tomatoes, avocado and Bermuda onion served with a balsamic herb vinaigrette.

Smoked Salmon Trilogy

Apple and thyme cold smoked salmon (smoked in-house with no preservatives), pickled salmon and Indian candy (sweet, oven baked) served with mixed greens with a red pepper vinaigrette.



Vegetarian Spring Rolls

Crisp savoury rolls with our fragrant Thai peanut sauce.

Wharfside Calamari

Hand-dipped in cracked wheat, then seasoned with lemon dill and quick fried to a golden brown. Served with a tzatziki dipping sauce.

Crab, Salmon & Halibut Cakes

A delicate seasoned mixture of crab, salmon & halibut bound with chives and a light lemon mayonnaise, gently pan seared and served warm with a roasted red pepper vinaigrette.

Shrimp Bruschetta

Chilean shrimp, arugula, sliced Roma tomato and bocconcini with pesto on toasted homemade french bread.

P.E.I. Mussels

Steamed in a Pernod and sundried tomato cream sauce.

Manila Clams

Steamed with your choice of a red curry, lemon grass, coconut and fresh cilantro sauce OR our white wine and garlic sauce.

Spiced Fries

Waffle cut fries. Served with salsa ketchup OR Gorgonzola cream sauce.

Honey Garlic Wings

Crispy chicken wings coated with caramelized soy sauce, honey and fresh garlic. OR try them "Red Hot" .

Chicken Fingers

Buttermilk, garlic, and thyme marinated chicken tenders, tossed in a cracked wheat coating and served with housemade honey-mustard sauce.

Breaded Prawns

Crisp-fried in light tempura batter served with a jicama coleslaw and sweet citrus peppercorn sauce.

Dungeness Crab, Artichoke and Spinach Dip

Fresh Vancouver Island Dungeness crabmeat with artichokes, spinach, Asiago, Fontina and cream cheeses. Accompanied by crisp warm tortilla chips

Salads

House Salad

Fresh seasonal greens, carrot and beet vermicelli, cucumber ribbons and cherry tomato, served with an orange poppyseed dressing.

Classic Caesar

Crisp romaine lettuce tossed with our homemade caesar dressing and garlic Parmesan croutons, topped with shaved Romano cheese. with chicken . . . add \$2.95 with Chilean shrimp . . . add \$3.95

Scallop & Spinach Salad

Sautéed Calico scallops (small yet flavourful) with fresh spinach leaves, sliced mushrooms, crisp Italian bacon and our orange poppyseed dressing.

Mediterranean

Cherry tomatoes, peppers, cucumbers, shaved red onion, Feta cheese, mixed greens and toasted pinenuts tossed with a creamy red wine and herb vinaigrette.

Chicken Taco Salad

A crunchy tortilla shell filled with lettuce, fresh tomatoes, Bermuda onion, Calamata olives, peppers and chicken, tossed with a creamy guacamole dressing and topped with a black bean and corn salsa.

Tomato and Bocconcini Salad

Sun-ripened Roma tomatoes, bocconcini and mixed greens, drizzled with fresh basil pesto and a red pepper vinaigrette.

Asian Noodle Salad with Seafood

Salmon, scallops, shrimp and prawns tossed with rice noodles, mixed greens and a soy-balsamic dressing.

Seafood Salad

A variety of chilled seafood including PEI mussels, salmon, halibut, Calico scallops and prawns tossed with fresh mixed greens in a citrus pink peppercorn vinaigrette.

Wraps

Our wraps are rolled in a fresh tortilla and served with a choice of soup of the day, salad, or wedge fries.

B.C. Smoked Salmon

Marinated artichoke hearts, shaved red onion, capers and fresh watercress topped with a honey lime sauce.

Wharfside Clubhouse

Smoked turkey and crispy bacon strips topped with melted bocconcini cheese, tomato, onion and guacomole dressing.

Mexican Chicken & Guacamole

A blend of shredded chicken, sliced tomatoes and mixed greens with Asiago and Fontina cheeses, tossed in our avocado dressing.

Roast Beef & Wild Mushroom Wrap

Thinly sliced roast beef topped with wild mushrooms, sliced tomatoes, arugula and brie, drizzled with roasted garlic and balsamic aioli.

Neptune

A mixture of salmon, halibut, calico scallops and prawns tossed in a citrus pink peppercorn sauce with red pepper and mixed greens.



Sandwiches

Our sandwiches are made with the freshest ingredients available and are served with a choice of soup of the day, salad or wedge fries.

Grilled Sirloin Steak

A 5 oz. charbroiled sirloin steak, served on toasted garlic bread, drizzled with a green pepper corn aioli and crispy fried onion rings.

Shrimp Salad Croissant

A flaky buttery croissant filled with a combination of shrimp, cucumber, sour cream and fresh herbs.

West Coast Salmon

Grilled B.C. salmon with tomato, cucumber and watercress with a roasted red pepper vinaigrette, served on homemade Sourdough bread.

Roast Beef

Shaved roast beef with horseradish mayonnaise, balsamic onions and cheddar cheese, warmed and topped with watercress and sliced tomatoes.

Prosciutto & Artichoke

Thinly sliced prosciutto, marinated artichokes, roasted red peppers, sprouts and a basil pesto mayonnaise, served on homemade Sourdough bread.

Smoked Salmon Bagel

Cold smoked local salmon, shaved red onion, tomatoes, capers and watercress, served with a grainy mustard and dill cream sauce.

"Hunter's" Club

Charred chicken, Canadian bacon, cheddar, grilled balsamic onions, hot house tomato, lettuce and lemon-basil mayonnaise on a French loaf.

Fish & Chips

Two pieces of Alaskan halibut (**superior** in texture and flavour to cod) in a Victoria Lager Beer batter . . . brewed **naturally** by the Vancouver Island Microbrewery. Served with our creamy coleslaw.

Pizza . . . from our Wood-fired Oven

Our thin-crust pizzas are topped with a blend of Asiago and Fontina cheeses.

Smoked Chicken

Smoked chicken, caramelized onions, pesto, french brie, spinach and pinenuts.

Shrimp & Almond

Chilean shrimp with a zesty Mediterranean pepper and almond sauce, sautéed spinach, roasted red and yellow peppers and a lemon aioli.

Smoked Salmon

Hot smoked salmon, Italian cream cheese with chives, crispy capers, and roasted red onions.

Hawaiian

A classic. Thinly sliced blackforest ham and pineapple enhanced with the addition of a lightly smoked homemade BBQ sauce.

Mediterranean

Shrimp, Roma tomatoes, black olives and feta cheese for the true flavour of the islands.

Wild Mushroom

Shallots, garlic and wild mushrooms slowly roasted in our wood oven, topped with brie and fresh picked thyme.

Four Cheese, Basil and Tomato

A vegetarian's delight. Freshly sliced tomatoes and basil covered with a mixture of bocconcini, parmesan, Fontina and Asiago cheeses.

Housemade Soups & Breads

Pacific Rim Chowder

New England-style, rich with flavours of fresh Vancouver Island seafood, freshly diced vegetables and red jacket potatoes.

Housemade Soup

Made daily from fresh ingredients. Ask your server for today's creation.

FLAT BREADS - from our wood-fired oven

Garlic & Parmesan • Sun-dried Tomato, basil & feta cheese

All flatbreads topped with parmesan cheese.

Fresh Baked Bread Selection

A collection of fresh Italian Ciabata Rolls

'Express Lunch' ... served to you in minutes.

Soup & Sandwich

The Chef's daily creation.

Soup & Salad

The Chef's daily soup and house salad.

Salad & Sandwich

Our house salad and sandwich of the day.

Lasagna & Caesar Salad

Lasagna and our incredible caesar salad.

Pasta Pasta

Vegetarian Cannelloni

Fresh pasta filled with a blend of ricotta, spinach and sun-dried tomatoes.

Served with a pesto cream sauce.

Fisherman's Delight

Vancouver Island clams, PEI mussels, scallops, prawns, salmon and halibut, tossed in a slow roasted tomato basil sauce and a lemon pepper aioli, served over a bed of linguine.



Smoked Salmon Tortellini

Tri-coloured cheese tortellini, hot smoked salmon, grapes, fresh spinach combined with a Pernod cream sauce.

Baked Lasagna

Layers of fresh pasta, house made meat sauce and ricotta, spinach and sun-dried tomatoes.

Topped with Mozzarella cheese.

Linguine Alfredo

Traditionally prepared with fresh cream, white wine and Romano cheese (this is our mildest sauce).

Prawn Linguine with Pesto

Hand-peeled prawns tossed in fresh basil pesto cream sauce, roasted sweet peppers, snowpeas and tomatoes.

Smoked Chicken

Smoked chicken breast with wild mushrooms and thyme, tossed with a roasted shallot and Asiago cream sauce, served on a bed of penne

Linguine with Fried Calamari

Slow roasted tomato and fennel sauce topped with crispy fried calamari and a lemon garlic aioli.

Burgers Galore

Our burgers are made with 1/3 pound of extra-lean choice Alberta grain-fed beef, specially seasoned and hand shaped, then char-broiled and served on a fresh sourdough kaiser bun with our tomato Dijon mayonnaise; accompanied with our seasoned fries or salad.

Cheddar Our basic burger with BC Armstrong cheddar

Canadian BC cheddar and Canadian back bacon

Smoked Cheddar Caramelized onions and our in house smoked white cheddar cheese.

Blue Cheese & Peppercorn Green peppercorn and roasted garlic aioli topped with blue cheese.

Wild Mushroom & Brie Wild mushrooms sauteed with garlic and thyme, topped with melted brie and roasted red pepper vinaigrette

The Ultimate BC cheddar, Canadian back bacon, caramelized onions and seasoned wild mushrooms

Grilled Chicken Char-broiled breast of chicken served on our fresh kaiser bun.

Vegetarian A char-broiled vegetable patty topped with stir fried vegetables in a sweet soy glaze

Salmon Burger Flame-kissed filet of fresh BC salmon with our homemade tartar sauce.

From the Grill

Served with Wharfside roasted potatoes and market fresh vegetables.

Top Sirloin Steak (Canadian 'AAA' grade, aged 28 days, centre-cut)

Char-broiled sirloin served with a green peppercorn and caper butter.

New York Steak (Canadian 'AAA' grade, aged 28 days, centre-cut)

An 8 oz. west coast cut New York steak char-broiled to perfection, drizzled with a red wine and balsamic vinegar reduction, served with crispy onion rings.

For Your Sweet Tooth

Turtle Pie

A thin layer of brownie topped with rich caramel and chocolate ice creams, layered with creamy caramel and toasted pecans, covered with chocolate and caramel sauces. Indulge.

Wharfside Cheesecake

A smooth rich cheesecake served with a fresh fruit coulis. Ask your server for today's flavour creation.

Black and White Chocolate Parfait

Rich dark chocolate mousse layered with fresh cream and white chocolate gelato.

Fruit Crumble

A daily creation. Seasonal fruits topped with oat and brown sugar streusel and served warm.

Highly recommended à la mode . . . add \$2.00

Chocolate Mousse Cake

Thick layers of chocolate mousse sandwiched between rich moist chocolate cake and chocolate ganache, served with a berry coulis. A chocolate lovers dream.

Tiramisu

Traditionally prepared with layers of mascarpone and lady fingers with a hint of espresso.

Crème Brûlée

A classic!

Fruit Sorbet

A refreshing non-dairy, low-fat selection of iced fruit purées.

Espresso Bar

Espresso

Café Latté

Steamed Milk

(Flavours: Chocolate, Amaretto, Vanilla, Almond)

Cappuccino

Mocha

Iced Cappuccino



Après Coffee, Cappuccino, or Tea

Wharfs Spanish Brandy & Crème de Cacao

3 Leaf Clover Kahlua & Crème de Menthe

B-52 Bailey's, Kahlua & Grand Marnier

Bailey's Bailey's

Mellow Monk Frangelico & Bailey's

Irish Bushmill's Whiskey & Irish Mist

Italian Sambuca, Frangelico & Bailey's

Kristo Kahlua & Grand Marnier

Polar Bear Peppermint Schnapps & hot chocolate

Spanish Brandy & Kahlua

Mexican Kahlua Kahlua & Tequila

Monkey's Kiss Banana Liqueur & Bailey's

Cherry Blossom Cherry Brandy & Kahlua

Peppermint Patty Crème de Menthe & Bailey's

Chocolate Chip Frangelico & Kahlua

Sunset Malibu Rum & Grand Marnier

Blueberry Tea Grand Marnier & Amaretto

Ports

Warre's Warrior
Taylor First Estate
Fonseca
Vintage 1984

Cognac

Metaxa 7-Star
Hennessy V.S.
Courvoisier V.S.O.P.
Remy Martin
V.S.O.P

Sherry

Dry Sack
Tio Pepe
Harvey's Bristel
Taylors