



Appetizers ~ Soups ~ Salads

Roasted Butternut Squash Soup \$10

*Maple Vinegar marinated Chantrelles ,
oka cheese, and croutons*

Clams & Mussels \$12.

One Pound steamed with Garlic Tarragon Butter

Crab Cake \$12.

*Mango chutney, masala spiced carrot puree,
sweet onion ruita, & carrot chips*

Calamari \$12.

Chorizo, Charred Spring Onion, Romesco Sauce

Seared Pork Belly \$10

*fresh apple, lychee nut and endive salad,
Spiced quince broth*

Fresh Shucked Oysters \$12.

Baked Fanny Bay Oysters \$12

*Creamed spinach, crispy pancetta,
and Emmenthal cheese in a puff pastry shell*

Beet & Apple Salad \$10.

Arugula, Manchego Cheese

Mesclun Greens \$10.

*Poached Pear & Blue Cheese Dressing,
Candied Hazelnuts*

Lobster & Coconut Curry Bisque \$10.

Butter Poached Spot Prawns

Barkley's House Salad \$8.

Seasonal greens tossed with a champagne vinaigrette

Classic Tableside Caesar Salad for Two (or more) \$13 per person

Prepared at your table

Classic Steaks From The Grill

(Served with pomme fondant & seasonal vegetables)

For Larger Cuts – Please ask your server

Filet Mignon 6oz \$28. 10oz \$41.

NY Strip Loin 8oz \$27. 12oz \$36.

Flat Iron 10oz \$20.

Rib Eye Steak 14oz \$36.

Classic Grill Additions

Sautéed Mushrooms \$5.

Béarnaise \$5.

(7oz)Lobster Tail \$26 1/2 pound Crab \$18.

Peppercorn Sauce \$4.

Sauteed Prawns \$12.

Seasonal Vegetable Platter \$8.

Mains

Rolled Rye crusted B.C. Salmon \$23.

*Baby beets , rosemary apple butter
New potato & green beans*

Westphalian ham wrapped Halibut \$25.

Salt spring island Mussel & sunchoke chowder

Blackberry Glazed Bison Ribs \$26

*Creamy hazelnut, apple & savoy cabbage slaw,
Celeriac pave*

Westcoast Bouillabaisse \$24

*Dungeness crab, Halibut, Salmon,
& Local shellfish in a tomato saffron broth*

Duck Breast & Confit Leg \$25.

Local plum compote, caramalized onion tart

Beef Short Rib, Crab & Lobster Ravioli \$25

*Red wine glaze, celeriac puree,
lemon black truffle emulsion, shaved manchego*

Cowichan Bay Chicken Breast \$24.

*stuffed with triple cream brie and fresh herbs ,
Cranberry Port wine compote & Wild rice*

Pappardelle Pasta \$18.

Chorizo, hand peeled Shrimp, mushrooms and Pesto

Spice roasted half Lamb Rack \$30

*Medjool date brown butter, balsamic jus,
Roasted Yukon gold potato, sautéed rainbow chard*

Barkley's Classic Chateaubriand \$39.99 per person

Carved tableside for two or more