

The Portly Chef Dinner Menu

"You can't trust a skinny Chef" - Unknown

Greens...and reds and yellows

Duelling Beet Salad

House pickled red and golden beets, candied almonds, Hungarian sheep feta, pomegranate vinaigrette \$14

Organic Kale Salad

Pan-fried miso marinated tofu, parmesan, candied ginger, warm edamame \$14

Chef's Classy Caesar

Crisp hearts of romaine, creamy anchovy & roasted garlic dressing, garlic croutons, parmesan tuille \$12

The Portly Wedge

Iceberg lettuce, hickory smoked bacon, castello Danish blue cheese extra creamy dressing \$12

Enhancements & Shared Experiences

Southern Fried Lamb Chops

Salt Spring Island lamb, fresh citrus, sautéed organic kale \$8.50 per piece

The Portly Mac Daddy

Mozzarella, gruyere, cheddar, garlic crouton crust \$8

"Do Us a Flavour" Poutine

Peppercorn chicken gravy, cheese curds, pomme frites, pulled chicken, pickled shallots, "What-What" hot sauce \$10

Old School Style Roasted Broccoli

Lemon panko-crust, grated grana padano, extra virgin olive oil \$9

"I like a cook who smiles out loud when he tastes his own work. Let God worry about modesty; I want to see your enthusiasm" - Robert Farrar Capon

Rousing Tastes

Scallops & Korean BBQ Pork

Wild north Atlantic jumbo scallops in brown butter, Korean BBQ pork, flying fish roe \$15

Atlantic Lobster Cakes

Pot stickers, Vietnamese aioli \$15

Fanny Bay Oysters

Flat leaf parsley lemon garlic compound butter, rock prawn breaded topping, béarnaise sauce \$14

Chili Wok Fried Squid

Wok fried with lemongrass, ginger, lime, chili chopped with cilantro \$12

1 lb. Salt Spring Island Mussels

Choice of Two Sauces

Marinara; wine chorizo, fresh basil

Tanked; Drowning in chardonnay, deep fried capers, flat leafed parsley, shallots, roasted garlic \$16

Dijon & Garlic Buttered Escargot

Baked in gruyere sauce fondue-style, topped with shoestring frites \$12

Aromatic Brandy Fired Mushrooms & Chevre

Crusted chevre, black pepper, thyme, truffle essence, crustini \$14

Soups

Cream of Smoked Plum Tomato Soup

Roasted corn, chipotle, fresh cilantro, tortilla crumble \$7

Chef's Soup de Jour

Made fresh daily with Chef's choice ingredients \$7

"A cook, when I dine, seems to me a divine being, who from the depths of his kitchen rules the human race. One considers him as a minister of heaven, because his kitchen is a temple, in which his ovens are the altar." - Desaugiers, 19th century French poet

The Main Course/ Din-Din

Drunken Sable

Roasted miso marinated sable fish, steamed scallop & shrimp dumpling, pickled ginger, ponzu aioli
\$29

Duck Dine-asty

Brohm Lake duck breast, yam frites, cranberry brie demi glace \$28

Herb Crusted Lamb Rack

Roast potatoes, grainy Dijon demi glace \$34

The Portly Chef Seafood Cioppino Stew

Prawns, mussels, market fish, scallops, peewee potatoes, roma tomato fennel saffron broth \$28

Filet Oscar

Certified AAA beef tenderloin, prawn & scallop melody, house béarnaise, pomme puree \$29

Sakora Farms Frenched Pork Loin

Creamy caramel goat cheese & apple compound butter, demi-glace, braised leek bread pudding
\$25

Flat Iron Steak "Butcher's Cut"

Portobello mushroom, gorgonzola and cream cheese, cajun matchstick potatoes \$25

Country Fried Chicken Breast The Irish Way

Herb coating, colcannon mash, peppercorn chicken gravy \$24

Noodles

Country Sausage Smoked Bacon Carbonara

Rigatoni, organic sweet peas, fresh cream, egg yolk, grana padano \$19

Oven Roasted Cannelloni

Stuffed with grilled portobello mushrooms, artichoke, spinach, ricotta, smoked tomato, gruyere mornay \$19

Black Tiger Prawn Spaghetti Marinara

Extra virgin olive oil, plum roma tomatoes, fresh basil, chillies, parmesan \$21

Smoked Salmon Rigatoni

Fresh dill, capers, chardonnay plum tomato rose sauce \$21

The Portly Chef Lunch Menu

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Greens...and reds and yellows

Duelling Beet Salad,

House pickled red and golden beets, candied almonds, Hungarian sheep feta, sweet cherry vinaigrette \$12

Oven Roasted Tomato Salad,

Creamy Bocconcini, Arugula, lime guacamole \$12

Chef's Classy Caesar,

Crisp hearts of romaine, creamy anchovy & roasted garlic dressing, garlic croutons, shaved grana padano \$12

The Portly Wedge,

Iceberg lettuce, pork belly, Castello Danish blue cheese creamy dressing \$12

Cobb Salad,

Chiffonier iceberg lettuce, soya marinated chicken breast, smoked hickory bacon, guacamole, cherry tomatoes, Castello Danish blue cheese creamy dressing \$12

Additions,

Soya Marinated Chicken Breast

Chilli Garlic Prawns

Lake Louise Steelhead Trout Gravlax

\$6

Soups

Cream of smoked plum tomato soup, roasted corn, chipotle, fresh cilantro, tortilla crumble \$7

Chef's Soup de Jour, made with Chef's choice ingredients \$7

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Enhancements & Shared Experiences

Deconstructed poutine,

Creamy Gruyere fondue, traditional turkey gravy, pomme frites \$8

Atlantic Lobster Spring Rolls,

Lime and chipotle aioli, whole-clove roasted garlic \$11

Chilli Wok Fried Squid,

Wok fried with lemongrass, ginger, lime, chilli and topped with cilantro \$12

Dijon & Garlic Buttered Escargot, (15 min. wait)

Baked in Gruyere potato custard \$10

Aromatic Brandy Fired Mushrooms & Chevre,

Crusted Chevre, black pepper, thyme, truffle essence, crustinis \$10

Portly Panini

Provençal Parker Panini,

Mozzarella, fresh basil, pine nut pesto, marinated artichokes, house roasted roma tomato, balsamic drizzle \$12

Portly BLT,

Mozzarella, fresh basil, pine nut pesto, marinated artichokes, house roasted roma tomato, balsamic drizzle \$13

Duck Confit Panini,

Mozzarella, fresh basil, pine nut pesto, marinated artichokes, house roasted roma tomato, balsamic drizzle \$14

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Major Fare

The Portly Chef Cioppino Stew,

Prawns, mussels, market fish, scallops, peewee potatoes, roma tomato and fennel saffron broth, crustinis \$16

1 lb. Salt Spring Island Mussels,

Alder-smoked tomato and fennel broth, Italian Parsley, saffron, crustinis \$16

Fish n chips,

Panko crusted cod, baby mixed greens, house chips, dill pickle malt vinegar tartar sauce \$14

The Fat Stack,

Truffle forest mushrooms, triple chin sauce, sharp extra-old cheddar \$14

Daily fish duo,

Chef's choice of 2 fish, 1 amazing lunch! \$16

Oyster Po' Boy,

Crispy oysters, chipotle lime aioli, house malt vinegar gherkin coleslaw \$13

Noodles

Home-Style Mac & Cheese,

Mozzarella, Gruyere, Cheddar, Garlic crouton crust \$11

House Smoked Pork Belly Carbonara,

Rigatoni, organic sweet peas, fresh cream, egg yolk, grana panano \$16

Oven Roasted Cannelloni,

Stuffed with grilled Portobello mushrooms, artichoke, spinach, ricotta, smoked tomato, Gruyere Mornay \$16

Garlic Chilli Tiger Prawn Linguine,

Extra virgin olive oil, pinot grigio, flat leaf parsley, cherry tomatoes, Bulgarian sheep feta \$16