

Bar Menu

available until 11:00 pm daily

APPY'S

POTATO BARK

smoked bacon, caramelized onions,
applewood smoked cheddar, sour cream
7.99

FRITES & DIP

sweet potato fries
roasted garlic & chive aioli
5.99

CHIPOTLE PORK BITES

sea salt, cracked pepper, chipotle & lime
6.99

DUCK TORTILLA WRAPS

flour tortillas, duck confit, black bean & corn salsa
7.99

TEMPURA OYSTERS

Fanny Bay oysters, chipotle tempura,
roasted garlic & chive aioli
8.99

SHARABULLS

CHICKEN WINGS

choice of sea salt & cracked pepper lime,
bourbon BBQ, Cajun, lemon pepper glaze or traditional hot
10.99 lb 21.99 2 lbs



SALT SPRING ISLAND MUSSELS

local mussels, tomato, chorizo & Phillips Blue Buck broth,
"house-made" bannock 9.99

CRAB & PRAWN CAKES

Pacific dungeness & rock crab, prawns,
cilantro aioli
10.99

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SALADS

ORGANIC GREENS

fresh mixed greens, shredded carrot, cucumber,
grape tomato

Side 5.99 Entrée 8.99

VIC'S CAESAR

tender romaine leaves, smoked bacon, white anchovy,
roasted garlic dressing, kalamata croutons

8.99

WESTCOAST COBB

organic greens, smoked salmon, seared Albacore tuna,
Pacific crab, David Woods goat cheese
citrus yogurt dressing

15.99

HOUSE-MADE DRESSINGS: sweet onion vinaigrette, citrus yogurt

SANDWICH SELECTIONS

*all burgers & sandwiches are served with choice of:
daily soup, local organic green salad or parsley tossed fries*

sweet potato fries add \$1.99

VIC'S SPECIALTY SANDWICHES

soup of the day or green salad, chef's daily sandwich

11.99

CHICKEN GOUDA SANDWICH

grilled chicken breast, Gouda cheese, mixed greens,
tomato relish, panino roll

12.99

NY STEAK SANDWICH

char-grilled 6oz Sterling Silver NY steak, red wine caramelized onions,
sautéed mushrooms, chipotle sauce, baguette

15.99



VEGETABLE WRAPS

roasted red pepper, portabella mushroom, zucchini,
tomato relish, roasted garlic chive aioli

10.99

add chicken breast 4.99

SHAVED ROAST BEEF DIP

red wine caramelized onions, panino roll
roast garlic jus

11.99

BAR FLAVOURS

CHIPS & STICKS

Phillips Blue Buck ale battered West Coast halibut, parsley fries,
BC apple & Napa cabbage slaw, remoulade
12.99



HALIBUT BURGER

chipotle aioli, roasted red pepper relish, fresh sourdough bun
12.99

GRILLED CHICKEN BURGER

lettuce, tomato, roasted garlic aioli, fresh sourdough bun
10.99

VIC'S BURGER

Vic's house-made seasoned Angus beef, burgundy onion aioli,
fresh sourdough bun
10.99

ENHANCEMENTS

cheddar, Monterey jalapeño jack cheese, mushrooms, caramelized onion,
onion ring, bacon, jalapeños
.99 each

ENTRÉES



BC CLAM RAVIOLI

fresh-made lemon pepper ravioli,
David Woods goat cheese, spinach, basil,
Cortes Island clams, capers, white wine, cream
15.99



GARLIC PARSLEY FETTUCINI

light tomato saffron sauce,
mixed mushrooms, crispy capers
14.99

Add prawns & scallops 4.99



TUNA LOIN

Albacore tuna loin, smoked tea rub,
roasted garlic and olive tapenade
23.95

NY BEEF SKEWERS

cubed strip loin, crimini mushroom, poblano pepper
roasted garlic demi
22.99

OUR CLASSIC STERLING SILVER NEW YORK STEAK

28.99 8oz

35.99 12oz

*Entrées will be served with fries or salad before 5pm
Entrées will be served with smoked cheddar and chive double stuffed potato
or baked potato after 5 pm*