

FRENCH ONION SOUP

4 varieties of onions caramelized to perfection & topped with a brioche crouton & melted truffled cheese 9.95-

SMOKED CHEDDAR DIP

The perfect appetizer to share. Roasted garlic, sundried tomatoes, Tuscan white beans, & smoked cheddar. served with tortilla chips & grilled bread 9.95-

INFERNO PRAWNS

Add some sizzle to your senses. Flaming horseradish-vodka prawns with creamy leeks, crispy pork belly & preserved lemon 13.95-

WINGS

Tossed in your choice of our four signature sauces: Inferno hot sauce, beer barbeque sauce, citrus mirin glaze, or ginger tare sauce (our signature teriyaki) 12.95-

DUCK QUESADILLA

Tender duck with hazelnuts, caramelized onions, & goat's cheese 10.95-

MUSSELS

Fresh west coast Salish mussels in a savoury Thai inspired coconut-lemon grass broth. Served with grilled artisan bread 11.95-

BEEF CARPACCIO

Top of the line house cut steer with pickled shallot, arugula, lemon caper dressing & grilled artisan bread 10.95-

SMALL SNACK PLATE

Marinated roasted garlic, herb, lemon olives & coriander parmesan crispy chick peas. Served with artisan bread & house made hummus dip 9.95-

FRENCH FRIES

Traditional French fries lightly coated & served with a lemon aioli . Ooh la la 4.95-

SALADS

ALL SALADS ARE SERVED WITH FRESHLY BAKED TOASTED FOCACCIA

SUMMER SALAD

House greens with pumpkin seeds, goat's cheese, radish, peppers, & a tropical guava vinaigrette 9.95-
Add chicken, prawns, salmon, or tuna 4.95-

HEART OF CAESAR

The mightiest of salads made with crisp romaine hearts, in-house creamy preserved lemon dressing a baked focaccia crisp, & cured Italian prosciutto 12.95-
Add chicken, prawns, salmon 4.95- or a 4 oz cut of steer 13.95-

WICKED TUNA

Seared top grade albacore tuna served on a bed of artisan greens, potato, chef's egg, olive tapenade pickled green bean & a house made tarragon vinaigrette 14.95-

CLUB SALAD

Romaine heart, crispy pork belly bacon, grilled chicken, shredded house blend of cheeses, tomato, avocado, sliced egg & your choice of ranch or blue cheese dressing 16.95-

Not all ingredients are listed. Please advise your server of any allergies.

Prices do not include applicable taxes.

BURGERS

All burgers are served with your choice of fries or guava greens,
or for 1.99 extra choose yam fries or Caesar salad

SIGNATURE BURGER

Our signature blend of cuts creates a patty of amazing flavour & consistency.
Topped with smoked cheddar, basil, tomato relish, & romaine slaw

14.5-

BRAISED SHORT RIB BLUE CHEESE BURGER

A beef dip inside a burger. Our signature burger patty stuffed in the middle with blue cheese, Blue Buck braised short rib, & caramelized onions. Topped with romaine slaw, tomato, bacon jam, & our signature beer bbq sauce

16.95-

PESTO CHICKEN BURGER

Grilled chicken breast topped with goat's cheese, arugula pesto, tomato, & preserved lemon mayo

13.95-

THAI PORK BURGER

Lemon grass infused pork with cilantro citrus mayo, & Asian peanut slaw tossed in a satay vinaigrette

13.95

CHIARA BURGER

Fresh garden sandwich with sun dried tomato pesto, avocado, goat's cheese, peppers, tomato, grilled mushroom & arugula

12.95-

BOWLS

MAUI SALMON BOWL

Maui glazed salmon topped with avocado butter, green tea rice & vegetables

22.95-

GINGER BEEF BOWL

Braised short rib glazed in our signature ginger-tare with crispy ginger, tempura vegetables, & green tea rice

21.95-

CITRUS PORK BOWL

Crisp pork belly resting on coconut green tea with citrus mirin braising jus, sautéed greens & mushrooms, Asian slaw, & toasted cashews

17.95-

DUCK PAPPARDELLE

Pappardelle noodles with arugula pesto, goat's cheese, watercress, pumpkinseeds, caramelized onions, & sundried tomato. Served with grilled artisan bread

22.95-

PENNE INFERNO

Grilled chicken breast & sautéed wild mushrooms with shallots, garlic, tomato, parmesan & crispy Italian prosciutto tossed in a rich & delicious truffled sage cream sauce

17.95-

Not all ingredients are listed. Please advise your server of any allergies.

Prices do not include applicable taxes.

INFERNO STEAK

Add some sizzle to your senses. Flaming, brandy infused, 8 ounce top of the line tenderloin finished with herbed peppercorn butter, sage infused scalloped potatoes, grilled asparagus, & squash puree 31.95-

TENDERLOIN

As it's name indicates, this is known to be the most tender cut of steak. Cut from prime steer, our top of the line tenderloin is seasoned with a blue cheese compound butter & served with sage infused scalloped potatoes, grilled asparagus, squash puree, & a wild mushroom ragu

4 oz petite tenderloin 19.95-

8 oz petite tenderloin 31.95-

BLACK GARLIC ANGUS RIBEYE

With minimal weight tension & exceptional marbling, the ribeye is known to be one of the most flavour-full cuts of steer. Cut from prime steer, our top of the line ribeye is seasoned with black garlic jus and served with sage infused scalloped potatoes, grilled asparagus, & squash puree 33.95-

PORK TOMAHAWK

Double brined pork tomahawk served with pan seared potato rosti, wilted greens with bacon jam, green apple coulis, & smoked cheddar root vegetable mash 29.95-

RHUBARB CHICKEN

8 oz chicken breast served with pan seared potato rosti, wilted greens with bacon jam, smoked cheddar root vegetable mash, & a rhubarb reduction 19.95-

VEGETARIAN STEAK

Grilled king oyster mushroom "steak" with grilled carrots, pickled mushrooms, wilted greens with caramelized onions & chillis, squash puree, & polenta 18.95-

BEER BARBEQUED BEEF RIBS

Rubbed, braised, and glazed in our signature rub, jus, & our signature beer barbeque sauce.
Served with a baked potato & grilled asparagus 25.95-

RIBS FOR TWO

Whether its romance or bro-mance this is a meal to remember. 2 starter Caesar salads, then a table-filling massive full rack of ribs for 2, baked potatoes with all the fixings, & a shared dessert choice of crème brulee or lemon pudding 65-

CHOP ADD ONS

Perfecting Perfection

Add grilled jumbo tiger prawns 7.95-

Add a half rack of ribs 15.95-

Add a skillet of garlic butter sautéed mushroom & caramelized onion 4.95-

Add our amazing baked potato bar as the perfect side:

BAKED POTATO BAR

Baked potato with assorted toppings:

Black garlic sour cream,
Chives,
Smoked cheddar,
Caramelized onions
Avocado butter,
Crispy bacon 4.95-

SPECIAL CELEBRATIONS

We are happy to be a part of your celebration & will do our best to make your meal memorable & unique.

Please talk to your manager about special order dinners that include seafood trays, crab, lobster, jumbo prawns, full pig roasts, & exotic meats that include python, muskox, walrus, ostrich, alligator, & more..

Not all ingredients are listed. Please advise your server of any allergies.

Prices do not include applicable taxes.