

# STEAMSHIP

## Grill & Bar

**DINE AROUND**  
and stay  
VICTORIA **IN TOWN** 2024  
**\$45.00 MENU**

Recommended wines not included in price

### STARTERS

(CHOOSE ONE)

#### WHISKEY CRAB SOUP

white truffle scented dill crema, olive oil crostini

#### SHRIMP GYOZA

sriracha aioli, ginger spice dip

#### WINTER GREENS AND WILD BABY ARUGULA

root beer-soaked dates, pepper glazed bacon, tart green apple,  
island goat cheese, honey cider dressing

#### THAI MARINATED PRAWN

with avocado smash, mango salsa on wonton crisp

### ENTRÉES

(CHOOSE ONE)

#### FLAME GRILLED MONGOLIAN LAMB SIRLOIN

grilled pineapple sesame salsa, whipped potatoes, crispy leeks,  
braised purple Cabbage, lemongrass spice, roasted golden beets

#### AAA CANADIAN SIRLOIN NORTHWEST

7 oz sirloin, topped with crab, shrimp and whiskey crab sauce,  
whipped potatoes, braised cabbage, golden beets

#### MIXED SEAFOOD GRILL

salmon, shrimp, ahi tuna, mussels, lemon butter sauce,  
coconut quinoa rice, seasonal vegetables

#### LOBSTER RAVIOLI

topped with prawns, lemon butter sauce, salsa verde drizzle

#### MISO SOY GLAZED LING COD

miso soy glaze, roasted wild mushroom risotto,  
roasted golden beet root puree

#### CHICKEN PARMESAN

local Fraser Valley chicken, italian bread crumbs, seared in  
olive oil, topped with mozzarella and grana padano cheese,  
buttered herb pesto noodles and garlic bread

#### VEGETARIAN WILD MUSHROOM & GOAT CHEESE RISOTTO

roasted vegetables, asparagus, red pepper roasted golden beet root puree

### FOR \$10 EXTRA

#### WEST COAST SHELLFISH PLATTER

shrimp, snow crab, clams, mussels, salmon, basmati rice, grilled vegetables

### DESSERTS

(CHOOSE ONE)

#### VANILLA CRÈME BRULÉE

burnt gooseberry compote

#### CHOCOLATE PATE

red wine grape jelly, roasted white chocolate crumb

### SUGGESTED WINE PAIRINGS

INNISKILLEN PINOT GRIGIO - \$50 Btl

INNISKILLEN PINOT NOIR - \$50 Btl

### SUGGESTED BEER PAIRINGS

LIGHTHOUSE TROPICAL STORM HAZY IPA - \$9.95