PACKERS KITCHEN + BAR

DINNER MENU

FROM THE SEA

OYSTERS ON THE HALF SHELL 20/40

mignonette, horseradish + lemon GL, DF

CALAMARI 16

fried calamari, tartar + lemon

CRAB CAKES 17

2 crab cakes, harissa aioli, wakame + lime GL upon request

PUB FARE

FRENCH FRIES 9

thin cut skin-on, ketchup, garlic aioli V, GL

CHICKEN WINGS 14

breaded wings, gochujang glaze, cilantro

SEMIAHMOO BURGER 20

1/3 lb patty, american cheese, moo sauce, lettuce, onion, tomato, pickle + french fries GL bun +2 | beyond patty +4 cheddar/dairy-free cheese +2 | bacon +3 | extra patty +7

FISH + CHIPS 23/27

2 or 3 piece beer battered cod, french fries, coleslaw, tartar + lemon

GRILLED CHEESE + TOMATO SOUP 19

avenue bread, cheddar cheese + tomato soup V

LE FILET 26

breaded halibut, american cheese, tartar, lettuce, pickles + french fries

CHEESE PIZZA 19

pepperoni +3 | bacon +3 | tomato +2 | basil +1 bell pepper +2 | mushroom +3 | black olive +2 | ham +3 pineapple +2 | jalapeno +2 | sub dairy-free cheese +2 sub gluten-less dough +2

SOUP + SALAD

TOMATO SOUP 8/14

tomato, cream, basil GL, V

SEMIAHMOO CHOWDER 10/16

clams, salmon, cod, bacon, potato GL

MIXED GREEN SALAD 11

toasted hazelnut, seasonal berry, golden balsamic vinaigrette DF, GL, CN, VE

CAESAR SALAD 13

romaine, anchovy dressing, croutons, parmesan, lemon DF. GL upon request

ENTREE

SALISH SEA CIOPPINO 42

clams, cod, salmon, prawns + chorizo in a tomato saffron broth with toasted baguette

CHICKEN SCHNITZEL 35

breaded chicken breast, chipotle garlic butter, endive + brussels sprout salad, chicken fat vinaigrette

STEAK FRITES 36/49

shallot + red wine demi-glace, french fries + bearnaise, 10 oz flat iron | 12 oz ribeye GL

SALMON 39

orange creme fraiche, caramelized cabbage, fennel citrus salad + browned butter GL

GEMELLI 33

fresh gemelli, lamb ragu, cream, whipped ricotta, rosemary gremolata, breadcrumb

CAVOLO NERO 30

fresh gemelli, italian kale pesto + basil VE