



VESSEL

restaurant + bar

DINNER

VESSEL NIGHTLY HAPPENINGS

MON Meatloaf Monday \$20 | **TUES** Taco Tuesday \$10 grilled fish tacos | **WED** Wine Wednesday 50%-off selected bottled wines
THUR Prime Rib Thursday \$32 | **FRI** Go Fish Friday "catch-of-the-day" | **SAT & SUN** Brunch 8am-2pm

SMALL PLATES

New England Clam Chowder asiago cheese crostini, bacon, chives	11
Spicy Ahi Tuna Tacos* guacamole, chile aioli, sesame seeds	12
Salt Spring Mussels spanish chorizo, tomato, garlic, thyme, white wine, grilled sourdough bread	18
Calamari Fritto piquillo pepper, tangerine oil, roasted garlic & basil aioli	15

SALADS

add flat iron steak 16 | grilled chicken 9 | salmon 11

Strawberry & Fennel arugula, ricotta cheese, toasted almonds, cabernet sauvignon & black pepper vinaigrette	14
Kale Caesar heirloom tomato, parmesan cheese, white anchovy, classic dressing, croutons	14
The Noble Garden bulgur wheat, quinoa, arugula, red onion, celery, beet, avocado, tomato, mint, marcona almonds, lime dressing	15

SIDES

Yukon Gold Potato Purée	8
Grilled Asparagus lemon, salt	9
Mac & Cheese four cheeses, butter crumbs, chives	9
Wild Mushrooms whipped butter, chives	13

LARGE PLATES

Sweet Potato & Wild Mushroom Marsala speck americano, english peas, golden raisins, cilantro, kaffir lime-scented basmati rice	24
Seared Jumbo Scallops* corn purée, summer squash, cilantro gremolata, lemon espuma	33
Crispy Skin Salmon* edamame, spring onion, radish, udon noodles, spicy tomato dashi	27
Tamarind-Glazed Half Chicken turmeric & cinnamon couscous, golden raisins, globe carrots, caramelized onion, pan jus	27
Pork Chop* mustard-parsley spaetzle, upland cress, caramelized cipollini onions, sour cherry glaze	28
Prime Flat Iron Steak* yukon gold potato purée, haricots verts, mushroom demi-glace	35

SWEETS

Key Lime Pie / 10
cashew-graham cracker crust, raspberry, chantilly cream

Chocolate Lava Cake / 10
hazelnut mousse, coffee ice cream

Seasonal Sorbet & Ice Cream / 10
house-made inspirations

**Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

A 5% surcharge has been added to all guest checks in support of the recent increases in minimum wage and benefits for our dedicated team members.

An 18% service charge will be added to guest checks for groups of six or larger.