

THIS

DRY RIB ENDS 12

Hand-cut bone-in pork rib pieces marinated and dredged in sea salt and Szechuan peppercorn tempura flour. Fried crispy, seasoned and served with our house-made BB BBQ.

CHICKEN WINGS 1 POUND 13

Fried in a light tempura coating, to keep the crunch:

Buffalo | Ginger Tare' | BB BBQ
Salt and Pepper | Honey Garlic
Sweet Chili | Szechuan | Super Fire Hot
Roasted Garlic Parmesan

SOUTHERN FRIED CHICKEN FINGERS 13

Chicken tenders marinated in buttermilk and spices. Dredged in flour, cornmeal and herbs, then deeply fried golden. Served with your choice of Maple Honey Mustard or our signature BB BBQ sauce.

CHICKEN LETTUCE WRAPS 14

Free run chicken with water chestnuts, fresh ginger, garlic and sweet soy and finished with toasted cashews. Served warm with Butter lettuce and sweet vinegar chow mein.

BEER FRIES AND GRAVY 10

Plank cut light beer battered fries, served with a side of our house made gravy.

THAT

WOR WONTON 18

Homemade broth with pork and shrimp wontons, chow mein noodles, fresh vegetables, tiger shrimp and free run chicken. This is a meal and then some. There is a \$5 charge to split this item for sharing.

MANHATTAN CLAM CHOWDER

CUP 5 BOWL 9

SOUP OF THE DAY CUP 4 BOWL 7

FRENCH ONION SOUP 9

With Canadian Gouda.

TEXAS CHILI GRILLED CHEESE 15

Our house made sirloin and guajillo chili, butter grilled between two pieces of Sourdough bread with Cheddar, Gouda, Jack and mozzarella cheese. Served with your choice of side.

BRAISED BRISKET BEEF DIP 17

Low 'n' slow braised in beer, red wine and herbs. Pulled and finished with Bordelaise. Served on a garlic toasted ciabatta French loaf with caramelized onions, pan drip au jus and your choice of side.

TRIPLE PORK 17

Low 'n' slow braised pork shoulder pulled, placed on double smoked bacon and topped with braised pork belly croutons. Finished with our BB BBQ and handcut slaw. Served on warm sweet onion brioche bun with your choice of side.

CHEESE POTATO BOATS 13

Crisp Idaho potato halves, filled with a mix of six cheeses, topped with bacon lardons and chives. Broiled 'til they bubble and served with guajillo crème fraiche.

CLASSIC POUTINE 12

French fries, topped in Canadian cheese curds and our house made beef gravy. Finished with chives.

Add stout-braised beef brisket 6
Pulled pork with BB BBQ sauce 6
Texas style sirloin and guajillo chili and cheese (no gravy) 6

CEDAR PLANK NACHOS 22

Fresh made corn tortillas topped with Mozzarella, Edam, Jack and Cheddar cheeses. Finished with Queso Fresco, black olives, jalapenos, roasted sweet corn pico de gallo and guajillo chili sauce. Served as a single layer on a large cedar plank. With fresh cut salsa, sour cream, and salsa Verdi.

Add Chili Braised Beef Brisket 6
Spicy Chicken 6 | Cheese 6

SALT AND PEPPER CALAMARI 14

Marinated in buttermilk and chili spices, lightly coated in sea salt, Szechuan peppercorns and tempura. Deep fried and served with house-made Tzatziki.

SIRLOIN SALAD 19

Fire-grilled AAA center-cut sirloin, rested and sliced, topped with a toasted sesame steak sauce. Presented on seasonal greens in a dijon vinaigrette, finished with marinated mushrooms, bacon lardons and queso fresco.

THAI STYLE CHICKEN SALAD 18

Traditionally prepared with chilled vegetables, buckwheat soba noodles and our house made Thai peanut dressing, garnished with butter lettuce and mixed greens. Served with grilled Ginger Tare chicken and finished with toasted cashews.

MIXED GREENS SALAD SIDE 6 LARGE 10

CHICKEN SOUVLAKI 17

Free run chicken marinated in Mediterranean spices, fire-grilled and wrapped in a warm pita with cucumber, tomato, Spanish onion, crumbled feta and our house tzatziki with your choice of side.

ITALIAN MEATLOAF SANDWICH 15

Our house meatloaf, topped with marinara and buffalo mozzarella, broiled and served on garlic toasted Italian baguette. With your choice of side.

SHRIMP PO'BOY 16

Sweet large shrimp, in a light corn meal batter. Fried and served on a french baquette with spiced lime & cilantro slaw, remoulade, guajillo, lettuce and tomato. Your choice of side.

SIRLOIN STEAK SANDWICH 19

Fire-grilled and served on garlic toasted ciabatta French bread. Finished with onion rings and your choice of side.

DOUBLE SHRIMP COCKTAIL 15

Wild caught jumbo shrimp and Chilean sweet shrimp, served chilled with classic cocktail sauce and lemon.

SKILLET SZECHUAN TIGER SHRIMP 15

Large tiger shrimp cooked in sweet and spicy Szechuan butter. Served sizzling hot on a cast iron skillet with warm garlic bread.

BACON BOURBON BBQ TIGER SHRIMP 14

6 large tiger shrimp wrapped in double-smoked bacon, broiled with herbed garlic butter and our signature Bulleit Bourbon Barbeque (BB BBQ) sauce.

SMOKED SALMON, CRAB & SPINACH DIP 15

Prepared with a mix of cheeses, artichokes, water chestnuts, and fresh herbs. Finished with fried capers and presented in hot cast iron pot. Served with fresh cut corn tortillas. Perfect for sharing.

1 LB. SALTSPRING ISLAND MUSSELS 18

Fresh mussels steamed in a white wine garlic cream, with caramelized onions, bacon lardons, and fresh herbs. Finished with grated parmesan and served with garlic bread.

CAESAR SALAD SMALL 7 LARGE 12

Crisp romaine in a traditional, lemon, garlic and anchovie dressing. Topped with roasted garlic croutons, fresh parmesan and crispy capers.

KALE APPLE SALAD 13

Green kale with a smoked pear and cider dressing, with light cayenne candied pecans, sun-dried bing cherries and finished with fresh apple nest.

COBB SALAD 18

A Classic with mixed seasonal greens and butter lettuce topped with hard boiled egg, Crisp bacon, fresh avocado, roasted chicken, heirloom tomatoes and Roquefort Blue cheese. Served with a dijon vinaigrette on the side.

ROAST TURKEY CLUBHOUSE 16

House roasted fresh turkey. Hand carved and put between toasted Texas cut bread with double smoked bacon and sage butter sourdough stuffing, playing the part of the third slice of bread. With lettuce, tomato and fresh cranberry aioli. Your choice of side. (Classic Clubhouse available.)

TACOS 15

Two grilled flour tortillas with lime-cilantro-jalapeno slaw, roasted sweet corn pico de gallo and guajillo sauce, finished with fresh avocado, queso fresco and sour cream, served with a side of salsa Verdi.

Choose one of the following:

Grilled Spicy Chicken
Crispy Cod
Chili Braised Beef Brisket
Crispy Cajun Squid with Tzatziki

AND THEN

All of our burgers are served on a warm potato scallion bun with sweet and tangy smoked chili aioli, butter lettuce, Spanish onion, tomato and dill pickle slices. Served with your choice of French fries, mixed seasonal greens, or a cup of soup. Or substitute Yam Fries, Beer Fries, Onion Rings, Caesar Salad, or cup of Chowder for \$2.50. Substitute poutine for \$5. Add house-made pan-drip gravy or fresh avocado for \$3.

BREAKERS PUB

THE THEODORE BURGER 23

Fresh certified Angus patty, iron-grilled and topped with Bordelaise braised beef brisket, caramelized onions, and Canadian cheese curds.

THE BREAKERS BURGER 18

Fresh certified Angus patty, iron-grilled and topped with Canadian cheddar, double smoked bacon, caramelized onions, and sautéed mushrooms.

THE COWBOY BURGER 18

Fresh certified Angus patty, iron-grilled and topped with Canadian Gouda, double smoked bacon, crisp onion rings, and finished with BB BBQ sauce.

FRIED CHICKEN BURGER 18

Tenders marinated in buttermilk, hot sauce and spices. Dredged in flour, cornmeal, and herbs. With a habanero mayo to add a touch of spice.

MISO SOCKEYE BURGER 19

Local salmon fillet marinated in sweet miso and sake. Broiled with Ginger Tare and served with mild wasabi mayo, finished with nori and sesame.

SUPER FIRE HOT BURGER 19

Fresh certified angus patty, iron-grilled with our house made habanero hot sauce. Finished with Texas style sirloin and guajillo chili, jalapenos and shredded cheese.

THE COW BAY COD BURGER 16

Local cod deep fried in beer batter, served with remoulade sauce with handcut slaw in a spiced lime and cilantro dressing.

Substitute halibut, add \$4

THE ALTERNATIVE (THE VEGETARIAN) 16

House vegetarian patty made with chick peas, black beans, roasted garlic, cashews, almonds and fresh herbs. Finished with fresh cucumber tzatziki.

BEER BATTERED FISH AND CHIPS

Made with local craft beer! Served with double fried, french fries and tarter sauce.

LOCAL COD ONE PIECE 15 TWO PIECES 19

LOCAL HALIBUT ONE PIECE 17 TWO PIECES 24

WEST COAST LASAGNE 24

A true Breakers original. Five layers of fresh pasta layered with seasonal local mushroom duxelles, butter spinach and roasted red pepper, ricotta, mozzarella, edam, and parmesan. Local salmon, halibut, cod, crab and scallops. Topped with a five cheese béchamel, then oven-baked. Served with French ciabatta garlic bread.

BREAKERS STIRFRY 19

Your choice of Crispy Ginger Beef or Crispy Ginger free run chicken with peppers, mushrooms and vegetables in our signature sweet and spicy ginger garlic szechuan sauce on top of rice or chow mien. finished with green onions and toasted sesame seeds.

BAVARIAN SMOKIE AND PEROGIES 14

Cheese and potato dumplings pan fried in garlic herb butter with caramelized onions, and bacon lardons. Served with broiled Bavarian Smokie and sour cream. Garnished with Sauerkraut.

CHICKEN AND MUSHROOM PENNE 18

Free run chicken, seasonal local mushrooms and bacon lardons, tossed with penne in a garlic and four cheese cream. Topped with parmesan and served with French ciabatta garlic bread.

MAC AND CHEESE SKILLET 14

Elbow pasta in an aged cheddar and five cheese sauce. Topped with Parmigiano Reggiano and bacon lardons, then baked in a cast iron skillet. Served hot to your table, with garlic toast.

MEATLOAF 18

Classic bacon wrapped meatloaf, thick sliced, topped with caramelized onions, mushrooms and Bordelaise (rich gravy made from roasted veal bones, red wine and butter). Served with roasted garlic mashed potato and vegetables.

CHUCKS JAMBALAYA 24

Tiger Shrimp, free run chicken, chorizo sausage, local mussels, peppers and onions in a spicy rose sauce with your choice of rice or penne. Finished with herbs and parmesan, served with garlic bread.

BABY BACKS 23

A full rack of Danish baby back ribs, slow-broiled in our signature BB BBQ sauce. Served with french fries or roasted garlic and buttermilk mash, and Caesar salad.

*BB BBQ - Our signature Bulleit Bourbon barbeque sauce.

MANHATTAN CHEESECAKE 8

A light French vanilla cheesecake topped with our signature Bulleit Bourbon Butterscotch and finished with fresh whipped cream.

{ GREAT WITH OUR HOUSE SPECIAL COFFEE }

Specials All Week

Don't forget to check out our Prime Rib Night, every Friday and Saturday.
Wing Wednesday, ask your server for what is available!