

## START & SHARE

### Haro's Tuscan Tear-Away Bread · \$9 ▼

Warm and freshly baked with garlic butter, asiago, parmesan & parsley, with house made marinara for dipping

### Edamame · \$9 GF

Chili lime, sea salt

### Humboldt Squid · \$16

Crispy graham cracker crumb, fried jalapeño, roasted red pepper almond sauce

### Crab & Shrimp Cakes · \$16 GF

Lemon pepper aioli, arugula & tomato salad

### Haro's Chicken Wings · \$9 ½ lb · \$16 full lb

S&P, BBQ, maple black pepper, Sam's hot

• Add crudité \$3

### Braised Pork Belly & Scallops · \$16 GF

Cucumber green chili salsa

### Lettuce Wraps · \$15 GF

Butter lettuce, Asian slaw, Korean glazed chicken or tofu, 5 spice peanuts

### Charcuterie & Cheese Board · \$24

Local artisan meats and cheeses, nuts, pickles & breads

*Ask your server for today's selection*

### Nosh Platter · \$29

Coconut prawns, edamame, chicken satay, onion rings, falafel, smoked olives, 5 spice peanuts, assorted condiments & breads

~ A great light meal for 2 or appies for 3+

## SOUPS & SALADS

### Roasted Tomato Bisque · \$6 cup · \$11 bowl ▼

Basil oil, tomato onion jam

### Clam Chowder · \$7 cup · \$12 bowl

Clams, double smoked bacon, crispy leeks

### Haro's House Salad · \$12 GF ▼

Cherry tomatoes, carrot, cucumber, golden beets, crispy chick peas, honey shallot vinaigrette

### Caesar Salad · \$13

Shaved Parmesan, garlic croutons, capers, classic dressing

### Chilled Seafood Salad · \$24 GF

Salmon, prawns, scallop, clams, mussels, butter lettuce, cherry tomatoes, local garlic scape vinaigrette

### Haro's Chicken Cobb · \$19 GF

Romaine, avocado, hard boiled egg, maple bacon, blue cheese, cherry tomatoes, honey lemon vinaigrette

### Smoked Salmon & Endive Salad · \$15

Blue cheese, fried capers, walnuts, honey shallot vinaigrette

### Enhance Your Salad · \$9

- Steak
- Chicken breast
- Salmon
- Soy glazed tofu
- Prawns

## SANDWICHES & BURGERS

### Haro's Burger · \$16

Hand pressed chuck, crispy onion ring, garlic aioli, lettuce, tomato, pickle, brioche bun

#### Add to your burger:

- Cheese \$1.50
- Bacon \$2
- Avocado \$2

### Beyond Meat Burger · \$16

Tomato onion jam, pickled cucumber, lettuce, vegan dijonaise, vegan ciabatta bun

### Mediterranean Falafel Wrap · \$16 ▼

Lemon mint yogurt, cucumber, miscela tapenade, blistered tomato, lettuce, sundried tomato wrap

### Halibut Burger · \$19

Pan seared halibut, creamy slaw, caper remoulade, arugula, crispy shallots, brioche bun

### Chicken Club · \$18

Grilled chicken, double smoked bacon, aged cheddar, garlic aioli, lettuce, tomato, BBQ sauce, brioche bun

#### Sandwiches & burgers are served with your choice of side:

- Hand cut fries
- House salad
- Caesar salad
- Soup

**Substitute cup of clam chowder, yam fries, truffle Parmesan fries, gluten-free bun or 1/2 & 1/2 for \$2 more**

## COMFORT FAVOURITES

### Salt Spring Island Mussels & Frites · \$23 <sup>GF</sup>

(subject to availability)

Local chorizo, smoked paprika cream, tomato, toasted almond

-OR-

White wine, garlic, shallots, parsley

-OR-

Our fresh feature, ask your server for today's recipe

### Halibut & Chips · \$19 (1pc) · \$28 (2pc) <sup>GF</sup>

Crispy gluten-friendly batter, slaw, caper remoulade

### Tacos (3) · \$16

Cilantro slaw, pico de gallo, jicama, jalapeño, green chili salsa

• Choose cumin lime seared cod or chipotle bbq pulled pork

### Tataki & Sticky Rice · \$19 <sup>V</sup>

Crispy onions, avocado, cucumber, wasabi mayo, sesame seeds, citrus ginger sauce

• Choose tuna or tofu

## NIGHTLY FEATURES

Available from 5pm - close

### Tuesday

**BYOW** – you bring the wine, we cover the corkage

\*\* minimum \$20 spend per person

\*\* unopened bottles of wine only

### Wednesday

**Burger & Beer · \$19**

Choose one of our local draught beers and one of our burgers. Feature burger changes weekly!

### Thursday

**Taco Thursday**

Only \$5 each

PLUS live entertainment 6-9pm

## MAINS

### Seafood Curry Bowl · \$25 <sup>GF</sup>

Prawns, Pacific whitefish, mussels, clams, Thai red curry, cilantro, lime, coconut rice

### Halibut · \$32 <sup>GF</sup>

Pan seared halibut, potato rösti, truffled summer pea jus, seasonal vegetables

### Linguini Vongole · \$24

Clams, garlic, shallots, parsley, white wine, butter

### Beef Tenderloin · \$35

6 oz tenderloin, caramelized onion mashed potatoes, seasonal vegetables, blue cheese demi

### Lamb Sirloin · \$29 <sup>GF</sup>

Pan seared lamb sirloin, smoked fingerling potatoes, seasonal vegetables, olive jus

### Pan Seared Wild Johnstone Strait

#### Sockeye Salmon · \$26 <sup>GF</sup>

Red quinoa salad, tomatoes, cucumber, pickled red onion, shaved fennel & orange

### Braised Spinach 'Cannelloni' · \$24 <sup>V</sup>

Grilled eggplant & zucchini, roasted red peppers, fresh pomodoro sauce, tomato salad, micro greens

## CHEF'S FRESH SHEET

Thursday - Sunday

5pm - close

subject to availability

Ever changing, seasonal and creative!

Pair it with one of our featured  
BC VQA wines

Ask your server for pairing suggestions

## We thank our local & artisan suppliers we work with

to bring you authentic tastes grown and produced close to home; the freshest seafood, produce, island raised meats & poultry, craft beer, wine & spirits.

Please inform your server of any allergies or food sensitivities

<sup>GF</sup> Gluten Friendly <sup>C</sup> Spicy <sup>V</sup> Vegan <sup>V</sup> Vegetarian