

SALAD

-  **STRAWBERRY FIELDS SALAD 14**
Baby red chard & kale, wild arugula, hemp hearts, fresh strawberries, feta cheese, white balsamic vinaigrette
- SEAFOOD COBB SALAD 20**
Hand-peeled shrimp, fresh crab claw, avocado, tomato, blue cheese, egg, romaine, champagne vinaigrette
- CHEF SALAD 19**
Roast chicken breast, crisp bacon, avocado, tomato, blue cheese, egg, romaine, champagne vinaigrette
- PRAWN SALAD 20**
Tiger prawns, garlic butter, lemon, delicate greens, white balsamic vinaigrette
-  **QUINOA POWER SALAD 15**
Baby kale, avocado, cucumber, grape tomatoes, dried cherries, pistachios, peach vinaigrette
-  **CAESAR SALAD 13**
Romaine, Grana Padano parmesan, garlic dressing, focaccia croutons

SHARE PLATES

- PRAWN COCKTAIL 14**
Poached tiger prawns, horseradish cocktail sauce, lemon, parsley
-  **TOMATO BRUSCHETTA 13**
Tomatoes, onion, fresh basil, garlic, lemon, Grana Padano parmesan, crostini
-  **Mealshare - We'll provide one meal to someone in need**
- LEMON CALAMARI 15**
Lightly-battered fried squid, red onion, lemon, parsley, tzatziki sauce
- LASQUETI ISLAND MUSSEL BOWL 19**
Local honey mussels, mild tomato curry sauce, naan bread
- TUNA TATAKI 16**
Ahi tuna seared rare, sesame, ginger, garlic, soy sauce, lima beans, microgreens, pickled ginger
- CHARCUTERIE BOARD 29**
Artisan cured meat, local cheese, banana-onion jam, crostini
- CHICKEN WINGS 14**
10 wings, crisp sourdough crumb batter, choice of QBI BBQ, hot or salt & pepper
-  **FORNO-BAKED FOCACCIA 5**
Aged balsamic vinegar, olive oil

SOUP

- SEAFOOD CHOWDER 14**
Local honey mussels, hand-peeled shrimp, pacific halibut, chili oil
- FORNO-BAKED FRENCH ONION SOUP 12**
Sweet onions, beef & beer broth, crostini, mozzarella

BURGERS & SANDWICHES

Served with your choice of french fries or daily soup

- ANGUS BEEF BURGER 18**
Fresh-ground Black Angus chuck, bacon, cheddar, lettuce, tomato, mustard, garlic aioli, brioche bun
- BBQ CHICKEN QUESADILLA 17**
Chicken, BBQ sauce, roasted red peppers, cheddar, mozzarella, salsa, sour cream
| ADD AVOCADO SALSA 2
- PACIFIC HALIBUT BURGER 22**
Halibut filet, warm balsamic tomato salad, mayonnaise, arugula, brioche bun
-  **AVOCADO WRAP 14**
Avocado salsa, artichokes, roasted red peppers, sprouts, arugula, garlic aioli, flour tortilla
| ADD GRILLED CHICKEN 5
- GRILLED CHICKEN SOURDOUGH 18**
Grilled chicken breast, bacon, mozzarella cheese, garlic aioli, lettuce, tomato, pickle, sourdough
-  **VEGETABLE BURGER 16**
Plant-based protein burger, sprouts, tomato, pickle and chipotle aioli on a brioche bun
- HAND-PEELED SHRIMP SANDWICH 19**
Fresh shrimp, lettuce, cucumber, cocktail sauce, choice of multigrain or sourdough
- HALIBUT AND CHIPS 21**
Tempura-battered halibut, coleslaw, tartar sauce, fries | ADD 1 PIECE OF HALIBUT 11
-  **GF - GLUTEN FREE BUN OPTION FOR SANDWICH OR BURGER MEALS 1**
- ADD YAM FRIES, SIDE CAESAR SALAD OR, SIDE STRAWBERRY FIELD SALAD 2.5**

Please make your server aware of any food allergies

QUALICUM BEACH INN

PASTA

TOMATO PESTO SEAFOOD SPAGHETTI 28

Tiger prawns, local honey mussels, Pacific halibut, onions, sundried tomato pesto cream, fresh arugula, microgreens

ROASTED MUSHROOM RAVIOLI 24

Portabello & crimini mushrooms, egg ravioli pasta, rosemary cream, Grana Padano parmesan

BAKED PENNE BEEF BOLOGNESE 25

Slow simmered beef Bolognese sauce, Grana Padano parmesan.

FORNO PIZZA

All our pizzas are made to order on a Rome-style, thin crust and fired in our dedicated forno oven.

MARGHERITA PIZZA 17

Fresh mozzarella, grape tomatoes, fresh basil, tomato sauce

TUSCAN PIZZA 18

Italian sausage, pepperoni, red onion, artichoke hearts, olives, house cheese blend, fresh arugula

BBQ CHICKEN PIZZA 19

Roasted chicken breast, BBQ sauce, corn, red onion, house cheese blend

GF - GLUTEN FREE PIZZA CRUST OPTION 2

BEVERAGES

Coffee 3
 Latte 4
 Cappuccino 4
 Americano 4

Tazo Tea 3
 Orange Pekoe | Earl Grey | Green Tea | Mint | Chamomile

Hot Chocolate 4

Soft Drink 4

San Pellegrino 3.5 glass ... 6 bottle

Juice 3.5 small ... 4.5 large
 Orange | Apple | Grapefruit | Pineapple | Tomato | Clamato | Cranberry

Milk/Chocolate Milk 3.5 small ... 4.5 large

See our cocktail menu for more beverages

ENTRÉES

(served after 4pm)

AHI TUNA BOWL 29

Ahi tuna seared rare, orange beurre blanc, orzo succotash sauté, steamed broccolini, microgreens

BAKED SOCKEYE SALMON 28

Warm balsamic tomato salad, roasted fingerling potatoes, grilled asparagus

PACIFIC HALIBUT 35

Fresh halibut filet, lemon & caper butter sauce, roasted fingerling potatoes, sautéed vegetables

SHORT RIB 29

Five-hour braised short ribs, red wine demi-glace, roasted garlic mashed potatoes, sautéed vegetables

BUTTER CHICKEN 26

Slow-simmered chicken, mild curry tomato sauce, basmati rice, naan bread, toasted cashews

FONTINA CHICKEN 28

Roasted shallot & fontina stuffed double chicken breast, roasted garlic mashed potatoes, sautéed vegetables, cracked peppercorn sauce

16oz AAA BONE-IN RIB STEAK 46

Roasted garlic mashed potatoes, sautéed vegetables, herbed butter, sea salt flakes

BEEF TENDERLOIN STEAK 38

6oz centre-cut Black Angus filet, roasted garlic mashed potatoes, sautéed vegetables, red wine demi-glace

8oz SIRLOIN STEAK PEPPERCORN 28

Cracked black pepper crust, roasted garlic mashed potatoes, sautéed vegetables, brandy peppercorn sauce

ENTRÉE ADD-ONS

- | GARLIC PRAWNS 9
- | SAUTÉED MUSHROOMS 5
- | BRANDY PEPPERCORN SAUCE 6
- | CRAB MEAT 10

STEAK GUIDE

Rare	cool, red centre
Medium Rare	warm, red centre
Medium	pink throughout
Medium Well	thin line of pink
Well	no pink, dry

like/follow and recommend the Qualicum Beach Inn



 Ask your server for the gluten free option

 Vegetarian option