STARTERS ******

BEETROOT SALAD, LADY JANE CHEESE sorbet, crushed hazelnuts, crème fraîche	15
STEELHEAD TROUT 'PASTRAMI' & PUMPERNICKEL CRISPS whipped cheese, pickles, marinated cabbage	15
WHITE BEAN & ROASTED GARLIC DIP, GRILLED BREAD feta, basil pistou & olive oil	11
GRILLED PACIFIC OCTOPUS avocado, confit potatoes, chorizo	19
CHARRED BROCCOLINI, SPECK HAM romesco sauce, grana padano, olive oil	15
KALE, SPICED YAMS & APRICOT roasted shallot vinaigrette, crumbled chèvre, pumpkin seeds	13/17
OUR DAILY BREAD, NASH BUTTER	8
AHI TUNA POKE avocado, lime, charred pineapple	21/35
RAVIOLI OF DUCK CONFIT & BOURSIN duck & almond crumble, shaved cheese	17
JUMBO SQUID, GRILLED & MARINATED chick peas, caramelized tomato, bacon aioli	17
JOSPER OVEN ROASTED RADICCHIO & DUCK CONFIT SALAD toasted walnuts, pear, smoked blue cheese	15
TARTARE OF ALBERTA BEEF japanese steak sauce, yukon gold chips, egg yolk	17
CRISPY POTATO ROLLS pulled pork, pepper jack, sriracha, salsa verde	15
SALTSPRING ISLAND MUSSELS & FRITES leek & saffron broth, herbs, aioli add grilled focaccia	19
TENDER LEAVES, FENNEL & APPLE SALAD orange & tarragon vinaigrette, pickled shallots, toasted pecans	13
THE NASH GREEK SALAD pulled chicken, goat feta, provençal dressed	15/23

[&]quot;We love to cook food that evokes conversation and positive emotion through the use of amazing product, well founded culinary techniques and passion."

FISH ******

JOSPER OVEN ROASTED SIMPLE FISH OF TODAY cold pressed canola, grilled lemon, parsley salad	MP
PAN SEARED LING COD crisp apple & turnip, glazed fingerlings, grainy mustard	33
HARDWOOD GRILLED BC SALMON citrus farro, glazed leeks, xvoo sabayon	31
MAINS ******	
PAN ROASTED DUCK BREAST, BING CHERRY JUS truffle pain perdu, beetroot, orange & thyme	33
SEARED HOKKAIDO SCALLOP & PORK BELLY maple cracked pepper glaze, sweet corn & chorizo hash	37
INNISFAIL LAMB, TWO PREPARATIONS braised shoulder, merguez sausage, moroccan flavours	37
BASIL, CHICKEN & ROASTED SQUASH RIGATONI toasted walnuts, shaved grana padano, cream	23
ROASTED CELERIAC & FOREST MUSHROOMS parmesan, truffle, brussels sprouts	27
COOKED OVER ******* HARDWOOD & CHARCOAL	
30+ DAY AGED AAA BEEF FLAT IRON (10oz) roasted root vegetables, rosemary fingerling potatoes, steak butter	33
SUNRISE CO-OP FREE RUN CHICKEN BREAST our spice rub, roasted garlic whipped potatoes, brown butter jus	29
THE NASH SMOKE & OAK BURGER, HAND CUT FRITES beef & pork, bourbon bbq sauce, smoked cheddar	17
add grilled bacon substitute artisan greens	<i>4 2</i>
30+ DAY AGED AAA BEEF RIB EYE STEAK (12oz) mushroom & potato ragout, spinach purée	53
MEAT OFF THE ROTISSERIE inspired daily, always delicious	MP
TAMWORTH PORK TENDERLOIN, ALMOND & LEEK ASH CRUST carrot vinaigrette, forest mushrooms, yukon gold gnocchi	33
ON THE SIDE ******	
DELICIOUS VEGETABLES 8 NASH CUT FRITES, AIOI SAUTÉ OF MUSHROOMS 'CAFÉ AU LAIT' 10 TODAY'S RISOTTO	LI 6 8