

WATER ST. CAFE

DINNER

DOMENIQUE SABATINO
HOST / OWNER

TO START

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| Tomato and Basil Bruschetta <i>fresh roma tomato, basil, asiago cheese, garlic and extra virgin olive oil</i> | 6.00 |
| Soup of the Day | 5.50 |
| Sunshine Coast Seafood and Corn Chowder | 6.50 |
| Caesar Salad <i>romaine lettuce, fresh grated parmesan, anchovies and garlic</i> <i>for two</i> 10.5 <i>for one</i> | 7.00 |
| Mixed Green Salad <i>with champagne Dijon vinaigrette and candied pecans</i> | 6.00 |
| <i>with fresh Pacific shrimp ... Extra</i> | 4.00 |
| Roasted Golden Beet and Spinach Salad <i>with goat cheese, and dill vinaigrette</i> | 7.95 |
| Mozzarella Alla Caprese <i>fresh Italian mozzarella with roma tomato and salsa verde</i> | 8.50 |
| Baked Portobello Mushroom <i>topped with grilled vegetables, cream cheese and parmesan gratinée</i> | 7.95 |
| Carpaccio <i>thin sliced beef tenderloin, shaved parmesan cheese, Dijon mustard, capers and extra virgin olive oil</i> | 10.50 |
| Calamari <i>deep fried and served with a cucumber and garlic dill yogurt or sautéed in a marinara sauce</i> | 9.00 |
| Fanny Bay Oysters <i>sautéed with smoked chipotle peppers, cream, sundried tomatoes and parmesan gratinée</i> | 12.00 |
| Prawns and Scallops Duxelles <i>fresh mushroom and leeks in a white wine cream sauce and parmesan gratinée</i> | 12.95 |
| Smoked B.C. Salmon <i>served with red onion, capers, herb cream cheese and toast points</i> | 12.00 |

PASTAS

The Classics

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| Spaghetti Alla Bolognese <i>the classic meat sauce, sundried tomato, roma tomato and fresh herbs</i> | 15.50 |
| Tortellini with Prosciutto and Peas <i>cheese stuffed tortellini in a creamy white wine and cheese sauce</i> | 16.00 |
| Spaghetti Alio Olio <i>extra virgin olive oil, fresh garlic, bread crumbs, cracked chillies and parmesan cheese</i> | 14.00 |
| Spaghetti Basilico <i>fresh roma tomato, basil and extra virgin olive oil</i> | 15.00 |
| Linguine Alle Vongole <i>baby clams, extra virgin olive oil and fresh herbs or marinara sauce</i> | 16.50 |
| Rigatoni with Italian Sausage <i>Italian sausage, plum tomato, cracked red chillies and extra virgin olive oil</i> | 16.50 |

House Features

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| Linguine Pesto with Chicken <i>house made pesto with artichokes, sundried tomato and fresh chicken breast</i> | 17.00 |
| Thai Chicken Stir-fry <i>On Asian noodles with red peppers, spinach, green onion, egg and ginger soya sauce</i> | 15.50 |
| Potato Gnocchi <i>hand rolled potato dumplings, prosciutto, fresh Pacific shrimp and a butternut squash with sage sauce</i> | 18.00 |
| Spinach and Ricotta Cheese Ravioli <i>fresh roma tomato, extra virgin olive oil and basil sauce</i> | 16.50 |
| Linguine with Prawns <i>oven roasted roma tomato, basil, garlic and extra virgin olive oil</i> | 17.00 |
| Penne with B.C. Smoked Salmon <i>white wine, cream and dill sauce</i> | 17.00 |

SMALLER ORDERS OF PASTA ARE AVAILABLE ON REQUEST

SALAD ENTREES

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| Prawn and Papaya Salad <i>seared and served over crisp greens with a herb and citrus vinaigrette</i> | 16.00 |
| Hot Salmon Salad <i>B.C. salmon marinated in a sweet soya dressing sautéed and served over crisp greens</i> | 15.50 |
| Grilled Flat Iron Steak <i>pickled green beans, new potato, tomato, seed mustard vinaigrette on hearts of romaine</i> ... | 16.95 |

FISH, POULTRY AND MEATS

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| West Coast Crab Cakes <i>Dungeness and blue crab, Pacific shrimp with a roasted corn salsa and garlic aioli</i> | 21.95 |
| Grilled Fillet of Wild B.C. Salmon <i>with peppered honey basil strawberries and a balsamic reduction</i> | 21.50 |
| Fresh Fish of the Day | Market price |
| Grilled Albacore Tuna Nicoise <i>served rare with artichokes, olives, tomato, extra virgin olive oil and caper salsa</i> | 24.00 |
| Veal Scaloppine <i>thinly sliced veal pan seared and finished with a lemon, sage and butter sauce</i> | 21.00 |
| Marsala Scaloppine <i>thinly sliced veal pan seared with mushrooms, finished with a Marsala cream sauce</i> | 21.50 |
| Stuffed Pancetta Wrapped Chicken <i>spinach stuffed breast of chicken wrapped with pancetta and topped with brie</i> ... | 21.50 |
| Duck Confit <i>with a balsamic and pineapple chutney glaze on garlic mashed potatoes</i> | 22.00 |
| Ginger Braised Beef Short Ribs <i>slow braised succulent short ribs on garlic mashed potatoes</i> | 21.95 |
| Braised Lamb Shanks <i>tomato, red wine and fresh herbs on crispy polenta</i> | 22.50 |
| Peppered 8 oz New York Steak <i>grilled, with a green peppercorn demi-glace sauce</i> | 23.00 |
| Canadian Certified 10 oz Angus Rib Eye Steak , <i>grilled, with a red wine demi-glace sauce</i> | 28.00 |

All meals are served with our freshly baked bread and fresh vegetables where appropriate.

Split Plates \$1.50 Charge

The Water St Cafe proudly serves its own bread and focaccia baked daily in our ovens.

Private dining rooms are available at no extra charge for all your special occasions.

We are not responsible for lost or stolen items.

