



The Beach House Café
Dinner

Appetizers

Leek & potato soup	Hearty vegetable soup with leeks & potatoes	\$6.00
Beach House Clam Chowder	Our version is a tomato cream base with fresh clams	\$6.50
French Onion Soup	Rich broth infused with roasted garlic, caramelized sweet onion & mozzarella cheese	\$6.75
Warm Spinach & Candied Salmon Salad	Balsamic vinaigrette and bits of salmon candy	\$7.75
Tomato & Sweet Onion Salad	Thinly sliced in a fresh herb dressing	\$6.50
Caesar Salad	Crisp romaine tossed lightly with Caesar dressing, Parmesan cheese & herbed croutons	\$7.50
Shrimp cocktail	Hand peeled large shrimp in a zesty cocktail sauce	\$7.95
Camembert Fritters	Garnished with deep fried parsley & a plum sauce	\$7.75
Fresh Oysters	Your choice of either pan-fried or Cajun-style with spicy tomato sauce	\$7.75
Crab & Shrimp Cake	On baby greens, sprinkled with Wasabi Mayonnaise	\$8.50
Garlic Prawns Provincial	Sauteed in garlic & herb butter	\$9.50

Sandwiches & Burgers

Beef Dip	Oven roast, on a fresh baguette with beef juice	\$12.00
Beach House Beef Burger	With bacon, sautéed mushrooms & cheese	\$12.00
Chicken Burger	With lettuce, tomato, sprouts & sweet onion	\$12.00
BBQ Salmon Burger	Charbroiled salmon fillet on a bun	\$12.00
Oyster Burger	Grilled fresh oysters and a special sauce	\$12.00

Thin Herb Crust Pizza

Mediterranean	Roma tomatoes, olives, artichokes, peppers & roasted garlic	\$12.95
Indian Smoked Salmon Candy	Pesto, red onions, capers & cream cheese	\$12.95
3 Cheese	Brie, Edam & Parmesean, fresh herb, mushroom, spinach	\$12.95

Pasta

Linguine Szechwan Chicken Stirfry	Fresh vegetables, slices of chicken breast & exotic spices tossed over linguine	\$17.00
Seafood Fettucine	Local seafood in a pesto cream sauce, tossed over fettucine	\$21.00
Penne & Tiger Prawns	In a tomato & fresh basil sauce	\$19.00
House Spätzle	With a wild mushroom sauce	\$17.00
Spinach & Ricotta Cheese Canneloni	Filled pasta tubes in tomato sauce	\$18.00

Other

Steak & Mushroom Pie	Served in a rich sauce & baked in Pastry	\$16.00
Chicken Breast Schnitzel	Tender, breaded & golden pan fried	\$17.00
Fillet of Sole & Chips	Sauteed in butter on a bed of fried, served with tartare sauce	\$17.00
Grilled Weisswurst	Two Veal sausages with lots of fried onions	\$17.00
Jagerschnitzel	Medallion of veal in a wild mushroom sauce	\$24.00
Roast Duckling	Crisply done in a blackberry sauce	\$24.00
Peppered New York Steak 10oz	Rubbed with assorted peppercorns & broiled to your liking	\$24.00
Thai Satay Chicken Breast	Grilled boneless chicken breast in a Thai peanut sauce	\$20.00
West Coast Bouillabaisse	Fresh seafood, fish & herbs simmered in broth, our version of this famous dish	\$24.00
Braised South Pacific Lamb Shank	Dijon mustard & rosemary demi glace sauce	\$21.00

Rice Bowls

Hungarian Paprika Goulash	Slowly stewed beef & fresh peppers in a fiery dark sauce	\$23.00
Red Curried Scallops & Shrimps	With stir fried vegetables in Thai red chilli curry sauce	\$23.00

Sides

Basket of fries	\$5.50	Garlic Bread	\$4.00
Yam fries	\$6.50	Melted Edam Ciabatta Toast	\$4.50

