

Legends Dining Room

Small Plates

Daily Soup 9

Please ask your server

West Coast Seafood Chowder 16 gf
Fresh pacific mussels, clams, smoked bacon,
potatoes and cream cheese

Mixed Greens Salad 14 gf

Mixed organic greens, feta cheese, tomato, beets,
watermelon radish, alfalfa sprouts and pickled
onions topped with a mustard vinaigrette
Add Salmon 10, Crispy Chicken 9, Grilled Tofu 8

Caesar Salad 13

Romaine lettuce, topped with house Caesar
dressing and capers served with garlic bread
Add Salmon 10, Crispy Chicken 9 or Tofu 8

Crispy Chicken Wings 15 gf

Crispy chicken wings with sambal-oelek, honey-
hoisin, hot or salt and pepper

Albacore Tuna Tataki & Seared Squid 19

Black leek crust, miso crème fraiche, seaweed
fennel salad, sprouts and scallions topped with
crispy noodles

Fish Tacos 16

Breaded cod, Pico de Gallo, and shredded lettuce
served in a soft tortilla shell topped with aioli

Carnitas Tacos 16

Pulled Pork, Pico de Gallo and shredded lettuce
served in a soft tortilla shell

Seared Scallop & Chorizo Paella 20

Clams, mussels, saffron rice, pear tomato ragout
topped with a roasted pepper coulis

Steamers & Chips 21 gf/df

Manilla Clams & Salt Spring Island mussels, white
wine, garlic fennel served with shoe string potatoes
and topped with aioli

Big Plates

Seafood Linguini 28

Seared Atlantic scallops, fresh clams, smoked
salmon, and linguine in a garlic sauce, with cherry
tomatoes, crispy capers and asiago

Truffle Mushroom Pappardelle 23

Foraged BC mushrooms, cheese fondue,
black olive tapenade, grana Padano and a
soft poached egg

Spicy Prawn Arrabiata 25

Linguine, tomato basil marinara, black olives
fennel, capers and boursin cheese

Tyee Burger 16

Ground chuck, bacon jam, tomato, lettuce, onion,
pickles, aioli and cheddar cheese served with your
choice of fries or Caesar salad

Oaxan Lamb Barbacoa 29

Slow braised lamb barbacoa, Mexican black beans
and tomato rice served in crispy tortilla bowl

Fish and Chips 18 df

Beer Battered ling cod, served with coleslaw, a side
of fries and house tartar

Cioppino 32

Cod, clams, scallops, mussels, prawns and fish
stock served with fingerling potatoes

Grilled Rib Eye 39 gf

Charbroiled eight ounce rib eye, foraged
mushroom ragout, peppercorn sauce served with
roasted potatoes

Butter Chicken 24

Butter chicken thigh and basmati rice served with
grilled pita bread garnished with cilantro

Gluten free bun available upon request
Parties of eight or more will be charged
an eighteen percent gratuity