

# *The Old A Frame*

## *Appetizers*

### ***Hummus and Tapenades***

*A black olive tapenade and a green olive tapenade. Served with pan-fried naan bread.* \$8

### ***Seared Baja Scallops over Dressed Greens***

*With apple gastrique and chili oil.* \$12

### ***Edamame***

*Accented with fleur de sel and sesame oil.* \$5

### ***Mixed Green Salad***

*Seasonal greens and accompaniments.* \$6

### ***Steak Tartar***

*With capers, gherkins, shallots and Dijon.* \$9

### ***Potato Gaufrettes***

*Waffle cut and deep fried to crispy.* \$6

### ***New England Clam Chowder***

*Made in house and finished with a hint of lemon thyme.* \$6 cup  
\$9 bowl

12% HST not included

## *The Old A Frame Restaurant*

*1120 North Road  
Gabriola, BC  
Phone: (250) 247-8224*

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## *Mains*

### ***Veal Schnitzel and Spaetzle Noodles***

*Breaded and pan-fried schnitzel, served with a red wine and wild mushroom brown sauce.* \$18

### ***Teriyaki Steak with Baby Potatoes***

*Marinated 6oz. rib steak. Served along side roasted potatoes finished with demi-glaze.* \$20

### ***Ravioli in Beurre Blanc***

*Ravioli stuffed with duck confit and marscapone cheese, swimming in a buttery sauce.* \$16

### ***Vegetarian Curry over Coconut Rice***

*Vegetables and chick peas in a mild curry sauce. Served with mango chutney.* \$15

### ***Chicken Kiev and Rice Pilaf***

*Free range chicken breast stuffed with garlic, butter and parsley, then breaded.* \$20

### ***Maple Pork Loin in Bacon***

*Marinated in pure maple syrup with a hint of chili. Served with baby roasted potatoes and apple demi-glaze.* \$16

### ***Smoked Salmon Pasta***

*Wild salmon, smoked in-house and served in a cream reduction. Finished with fresh dill and Pecorino cheese.* \$17

### ***Brome Lake Duck Breast with Pearl Barley***

*Canada's best duck, served with duck demi-glaze.* \$27

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## *Desserts, Specialty Coffees and Cheeses*

<b><i>Carrot Cake</i></b>	
<i>Served warmed with cream cheese icing.</i>	\$6
<b><i>Ghirardelli Chocolate Brownie</i></b>	
<i>Served with vanilla ice cream.</i>	\$6
<b><i>Crème Brulee</i></b>	
<i>Served with cookies.</i>	\$7
<b><i>Specialty Coffees</i></b>	
<i>Spanish, Irish, Monte Cristo, B52</i>	\$7
<b><i>Cheese Plate</i></b>	
<i>Assorted cheeses with chutney and crackers</i>	\$12

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## Drinks

### Pop and Juice

Coke, Diet Coke, 7-up, Ginger ale, Root beer, Iced Tea \$2  
Apple, Orange, Cranberry Juice.

**Coffee and Tea** \$2

### Bottled Beer and Ciders

Hermann's Dark Lager, Piper's Pale Ale, Sleeman's Honey Brown Lager, \$6  
Corona, Miller Genuine Draft, Kokanee  
Grower's Apple and Pear Cider

**O'Doul's Premium Non-Alcoholic** \$5

**Strongbow Cider** \$7

**1 oz. Highballs** \$6

**1 oz. Cocktails** \$7

**2 oz. Martinis** \$8

## Wines

\$7 glass  
Saturna Island Vineyards Blanc de Noir \$26 btl

Saturna Island Vineyards 2009 Pinot Gris \$8 glass  
Saturna Island Vineyards 2009 Pinot Noir \$8 glass  
Hester Creek Semillon Chardonnay 2008 \$30 btl

Hester Creek Cabernet/Merlot 2008 \$9 glass  
\$34 btl

12% HST not included