

BEER & CIDER

Ciders



Canada's #1 Cider

Growers Extra Dry Apple
Growers Peach
Growers Pear
Growers Pomegranate
Growers White Cranberry
Growers Red Ruby Grapefruit
\$4.95

Wine Spritzers

A refreshing blend of wine and sparkling water spritz. But be warned... its hard to have just 1!



Chardonnay Spritzer
White Zinfandel Spritzer



WINE SPRITZERS

\$4.95

Bubbles & Dessert Wines

Rocky Creek Blackberry Port
Glass \$6 Bottle \$32

Cooks Brut, California
Bottle \$24

Sumac Ridge Estate Winery, Stellers Jay Brut, VQA BC
Bottle \$42

Hardys Sparkling Chardonnay, Australia
Bottle \$29

Beer

DOMESTIC BOTTLES \$4.75

Molson Canadian, Kokanee,
Labatt's Blue, Coors Light,
Budweiser, Bud Lime,
Miller Genuine Draft

IMPORT BOTTLES \$5.25

Stella Atois, Heineken,
Warsteiner, Corona

ON TAP

Vancouver Island Lager
Glass \$2.50 Sleeve \$3.50
Pint \$4.50 Jug \$13.95

Vancouver Island Piper's Pale Ale
Hermann's Dark Lager
Spyhopper Honey Brown
Glass \$2.95 Sleeve \$3.95
Pint \$4.95 Jug \$14.95

All menu items subject to applicable taxes --- Prices subject to change without notice
Call us for Reservations or Catering ... 250-594-1150

DAILY SPECIALS

MARGARITA MONDAYS

Singles \$4.50 Doubles \$6.50

Pasta Night \$8.95

*Ask your server for the home made
selection of the evening*

WINE SPECIAL

Naked Grape Pinot Grigio and Shiraz

Glass \$4.25 ½L \$10.95 Litre \$21

BREWSKY TUESDAYS

All jugs of draft beer \$12.95

Steak and Prawns \$12.95

WINE WEDNESDAYS

All bottles of wine \$5 off!

Veal Cutlets \$9.95

THIRSTY THURSDAYS

Highballs or bottle of Domestic beer \$4

Halibut and Chips

1-piece \$9.95 2-piece \$11.95

WINE SPECIAL

*Jackson-Triggs Proprietors' Edition, VQA BC
Merlot or Chardonnay*

Glass \$5.25 ½L \$12.95 Litre \$20

FABULOUS FRIDAYS

All Growers Cider any flavour \$4

Long Island Iced Teas \$4.50

Prime Rib Dinner Special \$15.95

SENSATIONAL SATURDAYS

Iced Bailey Coffee \$4.50

BBQ Ribs and Lasagna \$13.95

NAKED SUNDAYS

Naked Grape Wine Spritzer \$4.25

Hail Caesar \$4.50

Dinner and Dessert Specials \$15.95

*Ask your server for today's fresh caught
Seafood Selection and dessert combo*

All menu items subject to applicable taxes ~~~ Prices subject to change without notice
Call us for Reservations or Catering ... 250-594-1150

WHITE WINE

By The Glass

HOUSE

PINOT GRIGIO, Naked Grape, BC

Bright citrus notes of peaches, pears & a crisp finish. A real crowd pleaser!

Glass \$4.95 1/2L \$12.95 Litre \$22.95

CHARDONNAY, Jackson-Triggs Proprietors' Edition, VQA BC

Juicy aromas of granny smith apple and layers of citrus & pineapple. Rich, round and delicious!

Glass \$5.95 1/2L \$16.95 Bottle \$25.95

RIESLING, See Ya Later Ranch, VQA BC

2009 Best in Canada winner - need we say more! Fresh, vibrant and absolutely amazing.

Glass \$6.95 1/2L \$18.95 Bottle \$29.95

SAUVIGNON BLANC, Jackson-Triggs Proprietors' Edition, VQA BC

Guaranteed to leave you wanting more! Floral, citrus and soft melon flavours with crisp acidity and a lingering finish.

Glass \$6.50 1/2L \$17.50 Bottle \$27.95

By The Bottle

SAUVIGNON BLANC, Kim Crawford, New Zealand

A New Zealand legend! Voted Top 100 Wines in the World 4 years running!

Glorious, fruit-forward expression of the zesty Kiwi style. 90 POINTS Wine Spectator.

Bottle \$42

CHARDONNAY, NKMip Cellars Wine Maker Series, BC VQA

Big, creamy & voluptuous. Ripe apple, tropical fruit & notes of caramel on the finish. Fantastic!

Bottle \$39

PINOT GRIS, Woodbridge by Robert Mondavi, California

A California icon of exceptional quality. Crisp, zesty and beautifully quenching. Very Impressive!

Bottle \$32

UNOAKED CHARDONNAY, Banrock Station, Australia

Fresh and lively with flavours of citrus, pear and a crisp, clean finish.

Bottle \$29

RIESLING-GEWÜRZTRAMINER, Hardys Stamp Series, Australia

Rich and vibrant with aromas of rose petals and spice and a long, zesty finish.

Bottle \$29

ROSE, Sumac Ridge Estate Winery Cellar Selection, VQA BC

Oh so pretty in pink! Delicate floral aromas and hints of spicy strawberry and melon with a crisp finish.

Bottle \$28

All menu items subject to applicable taxes ~~~ Prices subject to change without notice
Call us for Reservations or Catering ... 250-594-1150

RED WINE

By The Glass

HOUSE

SHIRAZ, Naked Grape, BC

Bold and full-bodied with notes of raspberry, plums and hints of spiced pepper on the finish.

Glass \$4.95 1/2L \$12.95 Litre \$22.95

MERLOT, Jackson-Triggs Proprietors Edition, VQA BC

We're crazy about this big, BC Merlot with its fragrant plum, blackberry and a firm, silky structure. Great depth of fruit.

Glass \$5.95 1/2L \$16.95 Bottle \$25.95

CABERNET SAUVIGNON Inniskillin Okanagan Estate, Varietal Series, VQA BC

Cabernets bold personality demands attention! Full-bodied, rich and satisfying.

Glass \$6.95 1/2L \$18.95 Bottle \$29.95

ZINFANDEL, Woodbridge by Robert Mondavi, California

A serious wine! Ripe and luscious with amazing concentration & intensity.

Glass \$7.25 1/2L \$20.25 Bottle \$32.95

By The Bottle

CABERNET MERLOT, Sumac Ridge Estate Winery, Cellar Selection, VQA BC

A classic Bordeaux blend with rich blackcurrant & berry flavours and soft vanilla notes on the finish. Magical!

Bottle \$35

PETALES, d'Osoyoos Larose 2005, VQA BC

One of BC's Finest! A classic Bordeaux blend of Cabernet Sauvignon, Merlot, Shiraz, Cabernet Franc, Petite Verdot and Malbec this wine is steeped in old world tradition with deep, rich complexities and a well-woven, refined finish.

Bottle \$49

PINOT NOIR, NKMip Cellars Wine Maker Series, VQA BC

Hands down one of THE BEST Pinot Noirs in BC! Intense aromas of mocha & spice with gentle flavors of black cherry and raspberry. Absolutely gorgeous!

Bottle \$42

SHIRAZ, Hardys Nottage Hill, Australia

A top Australian producer; this wine is deeply rich with notes of leather and mocha finishing with an intense black cherry spiciness. Crikey!

Bottle \$42

NEGROAMARO, MezzoMondo, Italy

An Italian Stallion! Aromas of blackberry, licorice and toasted oak with dry, ripe, tannins.

Bottle \$29

All menu items subject to applicable taxes ~~~ Prices subject to change without notice
Call us for Reservations or Catering ... 250-594-1150

LUNCH

FROM THE GRILL AND OVEN

BEEF DIP

Freshly roasted beef sliced to perfection and served on a grilled bun with sautéed onions and au jus for dipping.

\$9.95

VEGGIE SANDWICH

Fresh seasonal veggies and cheddar on your choice of bread with a zesty mayo.

\$8.95

BLCT

Another Classic, served on your choice of bread with cheddar cheese for a "hole in one" taste.

\$8.95

HOME MADE BEEF BURGER

Our own home-made beef burgers with lettuce, tomato, red onions, our own homemade hamburger sauce and a pickle.

\$8.95

GRILLED HAM & CHEESE

A classic not to be reckoned with, smoked ham and cheddar cheese, grilled on your choice of fresh bread.

\$8.95

RUEBEN PLATTER

Served open face, grilled corn beef with sauerkraut and melted Swiss cheese on our own Rye bread.

\$9.95

HOT CORN BEEF

Grilled Rye bread with a light garlic kick with warm corn beef and Dijon mustard.

\$ 8.95

CHICKEN BURGER

A perfectly grilled chicken breast served with lettuce tomato, red onions, our own homemade sauce and a pickle.

\$8.95

6 OZ NEW YORK STEAK SANDWICH

Grilled to your request, a tender New York Steak Sandwich with sautéed mushrooms and home made garlic bread.

\$10.95

TRIPLE DECKER CLUBHOUSE or WRAP

Sliced turkey and grilled bacon served with crisp lettuce and tomatoes on your choice of fresh bread.

\$9.95

QUESADILLA

Sautéed onions and tomatoes with a mix of cheeses.

Add Grilled chicken \$3.95

\$8.95

THALASSA SPECIAL

Fresh baby shrimp and local crab mixed in a roast garlic mayo on top a warm croissant or in a wrap with crisp lettuce and tomato.

\$9.95

CHICKEN or GYRO SOUVLAKI WRAP

Grilled marinated chicken or our own special mix of beef gyro, with homemade tzatziki sauce, diced tomatoes and onions rolled in pita bread.

\$9.95

Include your choice of soup of the day, tossed salad or home cut fries.

or substitute Caesar Salad or Greek Salad for \$1.50.

Add cheddar or Swiss cheese, sautéed mushrooms or crisp bacon to any of the above for \$1.00 each.

PASTA

BAKED LASAGNA

Our own meat sauce or tomato sauce simmered amongst perfectly cooked noodles and baked with mozzarella cheese.

\$8.95

SPAGHETTINI

With your choice of our own homemade meat sauce or tomato sauce.

Steamed **\$7.95** Baked **\$8.95**

FETTUCCHINI ALFREDO

Julienne strips of ham and red bell peppers sautéed in a creamy garlic Alfredo sauce with freshly grated parmesan cheese.

\$10.95

All of the above served with garlic bread and Caesar Salad.

All menu items subject to applicable taxes --- Prices subject to change without notice
Call us for Reservations or Catering ... 250-594-1150

APPY'S & SALADS

APPETIZERS

KALAMARI

Cooked to a golden brown and served with home made tzatziki sauce.

For 1 **\$7.95** For 2 **\$9.95**

BAKED BRIE

Wrapped in pastry and baked in the oven served with cranberry sauce and crackers.

\$9.95

SAGANAKI

Another Greek Classic, pan fried cheese served hot and drizzled with lemon juice.

\$9.95

CHICKEN SATAY WITH PEANUT SAUCE

Marinated chicken breast grilled to perfection and served with our own home made peanut sauce.

\$9.95

SPANAKOPITA

Freshly chopped spinach and our own selection of herbs make this Greek classic one to desire. Served with tzatziki sauce.

\$7.95

CHICKEN FINGERS

Served with celery and carrot sticks with your choice of dipping sauce.

\$8.95

DOLMADES

Grape leaves stuffed with rice and served warm with avgolemo sauce on top.

\$9.95

ESCARGOTS

Home made garlic butter brings out the classic favourite of this delicious starter.

\$6.95

PRAWNS THALASSA

Sauteed prawns in a tomato wine sauce and topped with feta cheese.

\$9.95

BRUSHETTA

A medly of tomatoes, onions, fresh parsley, and garlic topped with feta cheese and baked to perfection.

\$9.95

PAN FRIED OYSTERS

Local Oysters, pan fried to golden brown and served with our own cocktail sauce.

\$8.95

THALASSA DIP TRIO

When you can't decide, try our trio of Greek Classics, Homus, Tzatziki and red pepper dip with pita bread.

\$8.95

MUSHROOM CAPS

Stuffed with crab and baked with our perfect blend of cheese and home made garlic bread will leave you breathless.

\$9.95

THALASSA MIX

A seafood medley of scallops, clams and mussels in a light tomato broth, with fresh garlic and home made garlic bread will leave nothing behind.

\$10.95

THALASSA PLATTER FOR TWO

Kalamari, Spanakopita, dolmades, prawns, pita and tzatziki sauce.

\$18.95

SALADS AND SOUPS

THE CLASSIC CAESAR SALAD

For 1 **\$6.95** For 2 **\$8.95**

Add Grilled Chicken \$3.95

Add a skewer of Prawns \$3.95

SPINACH SALAD

Toasted almonds, bacon and sliced mushrooms served with a raspberry dressing.

\$7.95

Add Grilled Chicken ...\$3.95

Add a skewer of Prawns \$3.95

THALASSA GREEK SALAD

For 1 **\$6.95** For 2 **\$8.95**

Add Grilled Chicken \$3.95

Add a skewer of Prawns \$3.95

THALASSA HOUSE SALAD

A mix of spinach and romaine, fresh veggies topped with shrimp, crab and smoked salmon.

\$11.95

CHICKEN or BEEF TEX MEX SALAD

Grilled chicken or beef on top of a crisp bed of lettuce, tomatoes, onions and cheddar cheese in our own home made shell.

\$8.95

THALASSA SEAFOOD CHOWDER

Salmon, clams, shrimp and crab in a creamy white broth reminiscent on the Cretan seaside.

\$4.95

SOUP OF THE DAY

\$3.95

All menu items subject to applicable taxes ~~~ Prices subject to change without notice
Call us for Reservations or Catering ... 250-594-1150

DINNER

GREEK

LAMB or CHICKEN SOUVLAKI DINNER

Marinated lamb or Chicken served on a bed of rice with oven roasted potatoes and Greek Salad.

\$15.95

KALAMARI DINNER

Kalamari rice with oven roasted potatoes and Greek Salad.

\$15.95

MOUSSAKA DINNER

Grilled zucchini, eggplant and potatoes layered topped with lean beef and baked to perfection with a béchamel sauce.

Served with Greek Salad, rice and oven roasted potatoes.

\$15.95

GREEK PLATTER FOR TWO

Greek salad brings a start to the meal, followed by Lamb and Chicken Souvlaki, dolmades, Spanakopita, kalamari, rice, roast potatoes with pita bread and tzatziki.

\$36.95

ROAST LAMB DINNER

New Zealand Lamb marinated and cooked to perfection served with rice, oven roasted potatoes and Greek Salad.

\$16.95

VEGETARIAN DINNER

Spinach pie, roast potatoes, rice and Greek Salad.

\$15.95

ENTREES

VEAL or CHICKEN PARMESAN

Breaded and pan fried chicken or veal then baked in the oven with tomato sauce Swiss cheese and diced tomatoes. Topped with freshly grated parmesan cheese.

\$14.95

VEAL CUTLETS

Tender veal breaded and pan fried, served with gravy and mashed potatoes.

\$12.95

ALBERTA NEW YORK STEAK

100% Albertan Beef served with sautéed mushrooms.

8oz **\$14.95**

10oz **\$16.95**

Add grilled prawns \$5.95

Add crablegs \$7.95

LIVER AND ONIONS

Served with bacon and mashed potatoes.

\$12.95

VEAL or CHICKEN CORDON BLEU

Chicken breast stuffed with Swiss cheese & ham and coated in our breading and topped with a mushroom wine sauce.

\$14.95

BBQ SPARERIBS or BBQ ½ CHICKEN

A full rack of ribs basted in a delicious BBQ sauce.

\$17.95

All of the above entrees include your choice of roast potato, double stuffed mashed potatoes or rice and our selection of vegetables of the day with garlic bread.

All menu items subject to applicable taxes --- Prices subject to change without notice
Call us for Reservations or Catering ... 250-594-1150

DINNER

SEAFOOD

HALIBUT

Fresh local halibut cooked to perfection in our oven with fresh herbs and onions and topped with smoked salmon.

\$17.95

OYSTER DINNER

Delicious pan seared oysters served on a bed of rice.

\$14.95

SALMON NEPTUNE

Wild salmon poached and topped with fresh crab and shrimp and a warm hollandaise sauce.

\$16.95

TIGER PRAWN DINNER

Succulent prawns cooked in garlic, white wine and butter.

\$17.95

HALIBUT FISH & CHIPS

Served with coleslaw, tartar sauce and home cut fries.

2 piece **\$16.95**

1 piece **\$12.95**

SNOW CRAB LEG DINNER

Atlantic snow crab baked in fresh garlic and white wine ... King Posideon would be jealous!

\$19.95

PASTA

FETTICCINI A AL THALASSA

Mussels, swimming scallops, clams and prawns in a white wine cream sauce with zesty tomatoes.

\$15.95

NEW ORLEANS

Sausage, chicken and prawns in a garlic cream or zesty tomato sauce served on fettuccini noodle.

\$14.95

BAKED LASAGNA or

SPAGHETTI

Select your choice of pasta and then add it to our delicious meat sauce and baked to golden brown in our oven.

\$10.95

FETTUCINI ALFREDO

Our own garlic cream Alfredo sauce with freshly grated parmesan cheese..

\$10.95

CHICKEN AND SNOW PEAS

A juicy chicken breast and snow peas in a creamy wine sauce on a bed of fettuccini.

\$13.95

CHICKEN PESTO POLLO

Fettucini noodles tossed in our own pesto sauce with fresh grilled chicken.

\$13.95

All pastas are served with Caesar Salad to start and garlic toast.

All menu items subject to applicable taxes --- Prices subject to change without notice
Call us for Reservations or Catering ... 250-594-1150

PIZZA

THALASSA SPECIALTY PIZZAS

THALASSA HOUSE SPECIAL
Mushrooms, pepperoni, salami, onions, cheese, green peppers, shrimp and olives.

THALASSA MEDITERRANEAN
Ground beef, spinach, red onions, feta, olives and tomatoes.

THALASSA SPINACH SPECIAL
Fresh spinach, garlic, red onions, feta cheese, parmesan and mozzarella cheese.

THALASSA MEDITERRANEAN VEGGIE
Spinach, artichokes, feta, olives, onions and tomatoes.

THALASSA SEAFOOD SPECIAL
Alfredo Sauce, shrimp, crab, green onions, smoked oysters and smoked salmon.

GOURMET PIZZAS

CHEESEBURGER PIZZA
Ground beef, mushrooms, red onions, bacon, tomatoes and cheddar cheese.

KALLI'S BAKED SPAGHETTI PIZZA
Spaghetti and meat sauce, baked in the oven and topped with parmesan cheese.

THE CLASSIC CANADIAN
Pepperoni, salami, green peppers, bacon and pineapple.

TACO PIZZA
Spicy Mexican beef and cheddar cheese baked and then topped with lettuce, tomatoes, salsa and sour cream.

MEAT LOVER'S
Ham, pepperoni, salami, ground beef, chorizo sausage and bacon.

HAWAIIAN DELUXE
BBQ Sauce, ham, pineapple, bacon, cheddar cheese.

THE ITALIAN
Sausage, tomatoes, onions, banana peppers, capicola.

NOT JUST CHICKEN PIZZAS

CHICKEN FAJITA
Chicken, onions, green peppers, fresh garlic, tomatoes and banana peppers.

BBQ CHICKEN
Fresh garlic, mushrooms, onions, BBQ chicken and green peppers.

BUFFALO CHICKEN
Mushrooms, buffalo chicken, onions, green peppers and Jalapeño's ... for a KICK .

ALL ABOUT VEGGIES

CLASSIC VEGGIE
Mushrooms, onions tomatoes and green peppers.

SPICY VEGGIE
Fresh garlic, chipolti spice red onions, green peppers and banana peppers.

Sm: 14.95 Med: 18.95 Lrg: 22.95

THE BASICS

PEPPERONI
Sm: 10.95 Med: 12.95 Lrg: 13.95

HAWAIIAN
Sm: 11.45 Med: 13.45 Lrg: 15.45

CHEESE
Sm: 9.95 Med: 10.95 Lrg: 11.95

TOPPINGS:

Pepperoni, salami, capicola, chorizo sausage, ham, real bacon, ground beef, chicken, tomatoes, red onions, green peppers, artichokes, spinach, olives, pineapple, sun dried tomatoes, mushrooms, fresh garlic, banana peppers, capers, feta, cheddar and mozza cheese

Sm: 1.50 Med: 2.00 Lrg: 2.50

SEAFOOD TOPPINGS:

Shrimp, smoked oysters, smoked salmon, crab and anchovies

Sm: 2.00 Med: 3.00 Lrg: 4.00

BUILD YOUR OWN:

3 topping
Sm: 13.95 Med: 16.95 Lrg: 21.95
4 topping
Sm: 14.95 Med: 18.95 Lrg: 22.95
5 or more toppings
Sm: 16.95 Med: 20.95 Lrg: 26.95

All menu items subject to applicable taxes ~~~ Prices subject to change without notice
Call us for Reservations or Catering ... 250-594-1150