

BREAKFAST

Served Daily 7:30am - 11:00am | 1:00pm Weekends

Classic Benny

prosciutto. poached eggs. housemade hollandaise. english muffin \$16

Signature Benny

smoked salmon. herb ricotta. capers. poached eggs. housemade dill hollandaise \$18

Crab Cake Benny

housemade crab cakes. poached eggs. housemade dill hollandaise \$18

Vegetarian Benny

grilled tomato. sauteed spinach. avocado. poached eggs. housemade hollandaise \$15

🍷 Ham + Cheese Omelette

three farm fresh eggs. black forest ham. aged cheddar \$16

✓ Mexican Omelette

three farm fresh eggs. peppers. onion. feta. salsa. smashed avocado. sour cream \$16

MORE BREAKFAST

Served Daily 7:30am - 11:00am | 1:00pm Weekends

✓ Avocado Toast

sourdough toast. sliced tomato. smashed avocado. arugula salad. nugget potatoes \$15

✓ Pancakes or French Toast

three piece of your choice. vanilla sauce. seasonal berries compote \$15

✓ Steel Cut Oats

roasted apples. berry compote. maple syrup drizzle. vanilla cream \$12

🍷 ✓ Vegan Bowl

potatoes. tumeric tofu scramble. grilled avocado. cherry tomato. sauteed spinach \$16

Mediterranean Bowl

potatoes. chorizo. sauteed spinach. sundried tomato. onion. olives. feta. poached eggs \$17

🍷 Kootenay Breakfast

farm fresh eggs cooked to your liking, roasted nugget potatoes, choice of toast, applewood bacon, ham or sausage \$15

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Ask for our...
Lounge Snack Menu

PASTA

serving fresh pasta dishes

✓ Tagliatelle

mushroom. garlic. onion. celery. white wine cream. parmesan \$18. with chicken & bacon \$24

Squid Ink Al Verde

mussels. tiger prawns. crab. fine herbs. roasted garlic. basil pesto cream. parmesan. black squid ink spaghetti \$28

Turkey Bolognese

lean ground turkey. peppers. onion. carrot. mushroom. basil. red wine tomato sauce \$22

Daily Features

ask your server for details
breakfast, lunch & dinner

SEAFOOD

six ounce fish filets

🍷 Steelhead Trout

crispy skin. olive oil. garlic. charred lemon. side. vegetables \$32

🍷 Sablefish

pan seared. ginger soy glaze. pickled daikon. side. vegetables \$36

🍷 Gluten Free Item

please inform your server
some items need to be modified

port 701

Marinaside Dining | Lounge



STARTERS

Crab Cakes

housemade crab cakes. fresh corn salsa. cajun aioli. fresh arugula \$16

🍷 Marinated Ahi Tuna

rare seared chilled ahi tuna. ponzu sauce. drizzled sriracha mayo. chives \$18

✓ Bruschetta

diced tomato. onion. garlic. balsamic. olive oil. pesto drizzle. grilled baguette. arugula \$14

Mussels + Chorizo

lb of mussels. chorizo sausage. tomato. onion. celery. white wine. garlic. french fries \$21

🍷 Smoked Salmon Dip

smoked salmon. cream cheese. dill. baked with mixed cheese. naan bread \$17

✓ Roasted Red Pepper Bisque

roasted red pepper puree. spinach. parmesan. herb garlic croutons \$10

DESSERT \$10

Sticky Toffee Pudding

Daily Cheesecake

Apple Crumble a la Mode

Chocolate Lava Cake

Everyday Menu
Fall / Winter

Website:
www.port701.com

GRILL

sterling silver aaa beef

Steak Sandwich

six ounce sirloin steak. sauteed mushrooms. grainy mustard demi glaze. onion strings \$27

🍷 Peppercorn Sirloin

eight ounce. brandy peppercorn sauce \$36

🍷 Millionaires Cut

six ounce filet mignon. merlot reduction \$45

Beef + Reef

six ounce sirloin. crab cake. prawn skewer. bearnaise sauce \$38

Grill Additions

merlot reduction \$2. garlic prawns \$7
bearnaise sauce \$2. mushrooms \$2

MAINS

served with daily side + vegetables

🍷 Braised Lamb Shank

slow braised. merlot reduction. onion strings. side. vegetables \$32

🍷 Chicken Supreme

organic chicken breast. crispy skin. dijon mustard cream. side. vegetables \$27

✓ Vegetarian Item

please inform your server
some items need to be modified

CASUAL PLATES

includes salad or fries. caesar salad or yam fries \$3

Fish + Chips

two piece. local beer battered halibut. tartar sauce. sweet chili coleslaw \$25

🍷 House Chicken Tenders

four gluten free rice flour tenders. baked. fried. housemade honey mustard \$18

Port701 Burger

beef patty. onion strings. red pepper. tomato. lettuce. cheddar. garlic aioli. balsamic bbq \$19

Halibut Burger

beer battered halibut. tartar sauce. tomato. kim chi slaw. arugula. brioche bun \$19

Beef Brisket Dunk

beef brisket. caramelized onion. jack cheese. sauteed mushrooms. garlic aioli. au jus \$19

🍷 Chicken Club

jerk spiced chicken. bacon. avocado. lettuce. tomato. garlic aioli. cheddar. sourdough \$18

SALADS | BOWLS

sockeye salmon \$10, prawn \$7, chicken \$4, tofu \$4

Port701 Caesar Salad

romaine. bacon. housemade garlic dressing. parmesan cheese. herb croutons \$17

🍷 Blackened Chicken Salad

romaine. grape tomato. avocado. black bean. cucumber. peppers. feta. rosemary dressing \$22

Calamari Salad

fried calamari. greens. peppers. onion. oilives. feta. tomato. herb dressing. tzatziki. naan \$22

🍷 ✓ Vegan Jambalaya Bowl

roasted vegetables. sweet potato. chick peas. lentils. spicy tomato sauce. rice \$20

🍷 Spicy Tuna Poke Bowl

raw ahi tuna. rice. avocado. cucumber. ginger. mango chutney. wokame. black sesame \$23

🍷 ✓ Teriyaki Tofu Bowl

fried tofu. carrot. broccoli. cucumber. rice. sesame. mango chutney. teriyaki sauce \$20