

## BREAKFAST

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

### Classic Benny

prosciutto. poached eggs. housemade hollandaise. english muffin \$18

### Signature Benny

smoked salmon. herb ricotta. capers. poached eggs. housemade dill hollandaise \$20

### Crab Cake Benny

housemade crab cakes. poached eggs. housemade dill hollandaise \$22

### Vegetarian Benny

grilled tomato. mango chutney. avocado. poached eggs. housemade hollandaise \$17

### 🍷 Ham + Cheese Omelette

three farm fresh eggs. black forest ham. aged cheddar \$18

### ✓ Mexicana Omelette

three farm fresh eggs. peppers. onion. feta. salsa. smashed avocado. sour cream \$20

## 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 \$14

### 🍷 ✓ 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

Find us on Facebook  
for Information on Events

Visit our Casual Dining:  
BRiXX Brewhouse

## PASTA

### ✓ Tagliatelle

mushroom. garlic. onion. celery. white wine cream. parmesan \$18. with chicken & bacon \$26

### Spaghetti Vongole

mussels. tiger prawns. ling cod. chorizo. herbs. roasted garlic. olive oil. parmesan. black squid ink spaghetti \$28

### Cajun Chicken Penne

chicken .chorizo. herb ricotta. peppers. onions tomato. parmesan. cajun cream sauce \$25

### Daily Features

ask your server for details  
breakfast, lunch & dinner

## SEAFOOD

### 🍷 Arctic Char

crispy skin. olive oil. garlic. charred lemon. served over lentil ragout \$38

### 🍷 Cioppino

classic seafood stew. mussels. ling cod. prawns. wine. tomato. root vegetables. spiced tomato broth. focaccia \$32

### 🍷 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 \$20

### 🍷 Marinated Ahi Tuna

rare seared chilled ahi tuna. ponzu sauce. drizzled sriracha mayo. chives \$20

### ✓ Bruschetta

diced tomato. onion. garlic. balsamic. olive oil. pesto drizzle. grilled baguette. arugula \$15

### Steamed PEI Mussels

lb of mussels. chorizo sausage. tomato. onion. celery. white wine. garlic. french fries \$24

### Dusted Calamari

lightly breaded then fried calamari rings. peppers. onion. jalapeno. tzatziki \$18

### Jumbo Prawn Cocktail

poached & chilled tiger prawns served with house cocktail sauce & lemon \$17

## DESSERT

\$10

### Sticky Toffee Pudding

### Daily Cheesecake

### Apple Crumble a la Mode

### Chocolate Lava Cake

Everyday Menu  
Summer / Fall

Website:  
www.port701.com

## GRILL

### 🍷 New York Steak

eight ounce. westcoast cut. sterling silver aaa \$45

### 🍷 Sirloin Steak

eight ounce. sterling silver aaa \$36

### 🍷 Millionaires Cut

six ounce filet mignon. sterling silver aaa \$49

### Beef + Reef

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

### Grill Additions

peppercorn sauce \$4. prawns \$7  
bearnaise sauce \$2. mushrooms \$2

## MAINS

### 🍷 Pork Tenderloin

stuffed with spinach. peppers. sundried tomato. marsala pan sauce \$30

### 🍷 Pan Seared Chicken

organic chicken breast. dijon mustard. crispy skin. pan jus. pearl onions. herb ricotta. over gnocchi pasta \$32

### ✓ Vegetarian Item

please inform your server  
some items need to be modified

## CASUAL PLATES

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

### Beer Battered Cod

two piece. beer battered alaskan ling cod. tartar sauce. kimchi coleslaw \$24

### 🍷 House Chicken Tenders

four gluten free rice flour tenders. baked. fried. housemade honey mustard \$20

### Port701 Burger

angus smash patty. crisp prosciutto. brie cheese. caramelized onion. arugula. garlic aioli \$21

### Cod Burger

beer battered alaskan ling cod. tartar sauce. tomato. kimchi slaw. arugula. brioche bun \$20

### Brisket Sandwich

beef brisket. caramelized onion. jack cheese. sauteed mushroom. garlic aioli. au jus \$22

### 🍷 Chicken Club

jerk spiced chicken. bacon. avocado. lettuce. tomato. garlic aioli. cheddar. sourdough \$19

## SALADS | BOWLS

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

### Port701 Caesar Salad

romaine. bacon. housemade garlic dressing. parmesan cheese. herb croutons \$18

### 🍷 Ahi Tuna Salad

rare seared cajun ahi tuna. greens. avocado. mango. tomato. chili lime vinaigrette \$24

### Calamari Salad

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

### 🍷 Blackened Chicken Salad

romaine. grape tomato. avocado. black bean. cucumber. peppers. feta. rosemary dressing \$24

### 🍷 Spicy Tuna Poke Bowl

raw ahi tuna. rice. avocado. cucumber. ginger. mango chutney. wokame. black sesame \$24

### 🍷 ✓ Teriyaki Tofu Bowl

fried tofu. carrot. broccoli. cucumber. rice. sesame. sauteed peppers. teriyaki sauce \$20