

The
WAYPOINT
 RESTAURANT & BAR

49° 54' 44" N 116° 54' 18" W

STARTERS

SOUP DU JOUR

Add garlic toast

WAYPOINT WINGS (1 lb.)

Choice of Chicken or Cauliflower wings

Choice of hot, Korean BBQ, S&P, and honey garlic, Sriracha honey mustard, jerk BBQ, lemon pepper or honey hot

Add house ranch or blue cheese dip 1.50

CALAMARI & SHISHITO PEPPERS 21

Crosshatch cut squid tubes, scallions, lemon, Tajin spice, green onions & garlic dill dip

TOTOPOS & CHILI CON QUESO 20

Chili lime salted corn chips, chili con queso, green onions, sour cream & pico

AVOCADO & WHITE BEAN 17

HUMMUS

Confit garlic, sundried cherry tomatoes, extra virgin olive oil, pistachios & toasted Bianca roll

WAGYU BEEF CARPACCIO 21

Epices Du Guerrier Wild Mushroom Salt, wagyu beef, arugula, shaved parmesan, crostini, paprika lime aioli, pickled onions & smoked tallow vinaigrette

BURRATA 24

Marinated seasonal tomatoes, roasted garlic, extra virgin olive oil, toasted baguette, maple smoked sea salt & balsamic reduction

SALADS & BOWLS

9 Add to any salad - 5 oz. chicken breast \$7

6 oz. sirloin \$12 / 5 oz. King salmon \$12

3 5 garlic prawns \$6 / 4oz. seared rare ahi tuna \$8

CAESAR SALAD 11 / 19

Romaine hearts, grana padano, house-made croutons, lemon, classic anchovy dressing

HOTEL SALAD 10 / 19

Mixed greens, pickled beets, spiced pumpkin seeds, shaved carrots, radishes, grape tomatoes & maple mustard vinaigrette

FRONT STREET SALAD 24

Kale, mixed greens, quinoa, edamame, pickled beets, goat cheese, avocado, spiced pumpkin seeds, pickled onions, radishes, maple mustard vinaigrette & house ranch drizzle

TUNA TATAKI POKE BOWL 30

Seared rare yellowfin tuna, poke sauce, coconut rice, cucumber, edamame, shaved carrots, pickled onions, avocado pico, sriracha aioli, confit garlic & nori

YANGYEOM CHICKEN BOWL 27

Korean fried chicken, sweet & spicy sauce, pickled daikon, coconut rice, cucumber kimchi, edamame, shaved carrots, & green onions

SMALL PLATES

Yam Fries, garlic aioli 8 / 14

Parm Onion Rings, garlic dill dip 8 / 14

Truffle Parm Fries, garlic aioli 8 / 14

French Fries, ketchup 7 / 12

Poutine, beef gravy & cheese curds 9 / 16

Please let your server know about any dietary needs.
 Ask us about our vegan, vegetarian & gluten free options

HANDHELDs

All handhelds served with your choice of FRIES, SOUP, OR MIXED GREENS

| | |
|-----------------------|------------------------|
| Gluten-free bun - \$4 | Bacon - \$3 |
| Mushrooms - \$2 | Swiss or cheddar - \$2 |
| Gravy - \$3 | Poutine - \$5 |
| O-Rings - \$3 | Yam fries - \$3 |
| Caesar salad - \$3 | Parm O-Rings - \$4 |
| Truffle fries - \$4 | |

“UP THE LAKER” BURGER

Locally ground elk & grass-fed chuck, smoked paprika aioli, smoked cheddar, bacon onion jam, onion strings, lettuce, tomato, red onions & pickle

26

THE JARDINE

Seasonal mushroom quinoa patty, Bianca roll, vegan aioli, lettuce, tomato, red onion & jalapeño relish

20

THE WAYPOINT BURGER

Local grass-fed ground chuck patty, butter lettuce, tomato, red onion, pickle & garlic aioli

21

CHICKEN PANINI

Sourdough, roasted chicken breast, fall apple chutney, arugula, brie, roasted squash aioli & balsamic reduction

21

CLASSIC BEEF DIP

Slow-roasted beef, Swiss cheese, onion strings, Bianca roll, garlic aioli & au jus

23

“DIRTY” BIRD BURGER

Korean fried chicken, pickled daikon, Korean BBQ sauce, tomato & creamy slaw

22

AHI TUNA CLUB

Grilled rare ahi tuna, applewood smoked bacon, avocado salsa, Sriracha aioli, butter lettuce & tomato

26

ENTREES

FISH & CHIPS

Beer battered, coleslaw, tartar sauce, lemon & fries

Haddock 1 pc. 19 / 2 pc. 24

Halibut 1 pc. 26 / 2 pc. 33

CHICKEN FINGERS

19

Chicken tenders, fries & Sriracha honey mustard

MOUNT LOKI JAMBALAYA

30

Slow roasted chicken, Argentine prawns, Creole sauce, Andouille sausage, bell peppers, Okra, coconut rice & garlic bread

CHICKEN ANDOUILLE ALFREDO

26

Kaslo Sourdough linguine, slow-roasted chicken breast, andouille sausage, confit garlic, cream, brown butter, white wine, grana padano, served with garlic toast

JÄGERSCHNITZEL

29

Breaded pork loin, broccolini, garlic mashed potatoes, mushroom gravy, & cider braised cabbage

PAN SEARED BC KING SALMON

32

Clayoquot Sounds Organic Chinook salmon, crispy condensed coconut rice, seasonal vegetables, lemon grass broth & cucumber kimchi

BRAISED PORTOBELLO “SHANKS”(V)

28

BC red wine, rosemary jus, pickled enoki, plant-based sour cream, creamy polenta & confit garlic gremolata

SURF & TURF

Honey chili-glazed prawns, garlic mashed potatoes & charred broccolini

8 oz. strip steak - \$35

6 oz. sirloin- \$28