

# MENU

(optimized for easy download)



Welcome to our beautiful seaside community. This quaint little town, founded in 1902, was once a bustling centre of activity. There were a few hotels around, and the history of this one is quite exciting!

Let's just say that in its previous lives this hotel has been a good-time joint for some very interesting characters...a survivor of several fires...re-built a few times over...closed for two years...and finally...re-opened in 2010 as the beautiful establishment you see before you.

The grand opening was hosted by none other than the incredible Johnny Winter, accompanied by the fabulous David Gogo to a sold out house!

We are very excited to be known as 'The Musician's Music Venue'. Providing exceptional entertainment for your enjoyment, along with exquisite eats crafted by our talented Chef.



# Appetizers

## **Home Cut Fries: 6**

From local Kennebec potatoes

## **Yam Fries: 7**

## **Spinach, Crab & Artichoke Dip: 12**

Spinach, crab, cream cheese, feta and artichoke hearts served hot with hand cut tortilla chips or pita bread

## **Halibut Nuggets: 15**

Crispy in house battered bite size pieces of West Coast halibut with tasty house-made tartar sauce

## **Tiger Prawns: 13**

A dish of sautéed garlic tiger prawns served with fresh grilled garlic bread

## **Steamed Mussels: 14**

Sautéed in garlic butter, onions, fresh herbs and white wine, served with toasted garlic bread

## **Chicken Tenders: 13**

Tender chicken fried crisp served with house made honey mustard sauce

## **Calamari: 14**

Marinated strips of squid dusted with flour, fried and tossed with red onion, pepper medley, served with tzatziki and sweet chili sauce

## **Crab Cakes: 13**

Two house made crab and shrimp cakes. Fried crisp and served with sweet chili sauce

## **Chicken Wings: 13**

1 lb. of extra-large wings tossed in your choice of BBQ, honey garlic, sweet chili, salt and pepper, lemon pepper, teriyaki or Frank's Red Hot.

**Add:** blue cheese or ranch dressing **1**

## **Nachos Deluxe: 16**

Colored tortilla chips house made served with onions, tomato, black olives, jalapeño peppers topped with melted cheese and served with salsa and sour cream.

**Add-ons:** nacho beef **3**, chicken **3**, guacamole **3** or extra cheese **3**

## **Sides:**

Home Cut Fries **6**

Gravy **1.50**

Onion Rings **7**

Daily Cup of Soup **4**

Yams fries **7**

Garlic Bread **3**

Please advise your server of any food allergies

# Soups

## **Chef's Inspiration: cup 4, bowl 7**

As a side or full bowl served with in-house baked focaccia bread

## **Osborne Bay Chowder: 14**

Leek & potato style chowder with seasonal seafood served with our garlic bread

# Salads

## **House Salad: sm 7 lg 10**

Mixed greens with cherry tomatoes, celery, cucumber, red onion, julienne carrots, with your choice of crafted Osborne Bay dressings and garlic focaccia bread

## **Our Spinach Salad: 12**

Baby spinach with poached red beet, French goat cheese and red onion in a lemon poppy seed vinaigrette served with our focaccia bread

## **Cajun Chicken Salad: 16**

Grilled and sliced Cajun chicken with sweet corn, black beans, red onion, bell pepper and tortilla chips tossed with baby greens served with a southwest chipotle dressing

## **Roman Caesar Salad: sm 8 lg 12**

Crisp romaine tossed in a classic Caesar dressing, Padano parmesan, focaccia croutons, slow rendered bacon bits and garlic focaccia bread

**Add:** chicken **5** or prawn **5**

## **Shrimp and Avocado: 15**

Tiger prawns, avocado, vine tomatoes, local greens, crispy wonton ribbons with a miso vinaigrette

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# Sandwiches

Comes with your choice of side: home cut fries, salad or cup of soup.

## **6 oz Steak Sandwich: 18**

Seasoned, pan roasted striploin steak topped with caramelized onions, seared mushrooms on toasted garlic bread

## **Mediterranean Chicken: 14**

A grilled sandwich with a chicken breast, roasted red pepper, tomato, green onion, baby spinach and melted mozzarella on a brioche bun

## **Pulled Pork: 14**

Slow braised pork torn and mixed with our Osborne Bay BBQ sauce on a fresh bun topped with coleslaw

## **One Stack Clubhouse: 14**

Turkey breast with slices of applewood smoked bacon, fresh tomato and lettuce on a toasted ciabatta bun

## **Shrimp and Avocado: 13**

Baby shrimp salad with fresh tarragon, vinaigrette coleslaw on a fresh pretzel bun

## **Rueben: 13**

Grilled marble rye with Montreal smoked meat, sauerkraut, Dijon and melted Swiss cheese

## **Chicken Caesar Wrap: 13**

Sliced chicken breast and crisp romaine lettuce, smoked bacon strips, tossed with our scratch Caesar dressing and Padano parmesan

## **Big BLT: 13**

Five strips of applewood smoked bacon, fresh lettuce, sliced tomatoes with dijon mustard on a ciabatta bun

# *All Day Fish & Chips*

**Halibut Fish & Chips: 1pc 15 2pc 20** In house beer-battered fresh halibut served with coleslaw and house tartar sauce & fresh cut fries

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# Burgers

All burgers include lettuce, tomato, red onions and pickle.  
Comes with your choice of side: home cut fries, salad or cup of soup.

## **Seafood Burger: 16**

Our Cadillac seafood burger with catch of the day, together with our house sauce, fresh greens, tomato and red onion on a brioche bun

## **Osborne Burger: 15**

Delicious house made burger patty with sautéed mushrooms, applewood smoked bacon and smoked aged cheddar on a toasted brioche bun.

## **Garden Vegetable Burger: 15**

Our garden burger set with aged cheddar, tomato and onions served on a brioche bun with avocado mayo.

## **Chicken Burger: 16**

Grilled chicken breast seasoned and served with lettuce, tomato, and roasted garlic mayo on a warmed ciabatta bun

## **Jalapeño Jack Burger: 15**

Jalapeño jack cheese, smoky bacon and guacamole on top of a crafted beef patty served on a brioche bun

## **Burger Burger: 12**

The basic burger. House crafted beef patty topped with lettuce, tomato and onion

**Add on what you like: 1.50 each**  
cheese, bacon, mushrooms

# Pizzas

All of our pizzas come on a rich thick crust brushed with Greek Olive oil and our traditional sauce and mozza cheese

## **Hawaiian: 16**

Pineapple, ham and smoked bacon

## **Meat Lovers: 18**

Seasoned ground beef, pepperoni, chorizo, ham and bacon

## **Veggie: 16**

Bell peppers, red onions, olives, mushrooms, diced tomato and baby spinach

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# Mains

Available after 5pm.

## **Pork Ribs: Full rack 24 ½ rack 16**

Tender, slow cooked ribs covered with smokey BBQ sauce served with roasted potatoes and seasonal vegetables

## **Maple Grilled Salmon 21**

Whiskey maple glazed grilled salmon, crispy onions, jasmine rice and seasonal vegetables with herb butter.

## **Halibut Grilled 24**

BC halibut grilled and served with a mango & sweet pepper salsa, jasmine rice and seasonal vegetables

## **Chicken Breast 19**

Flame broiled chicken breast served with roasted potatoes, seasonal vegetables and bacon & apple au jus

## **6 oz. New York Steak 22**

Seasoned and broiled New York strip served with roasted baby potatoes and seasonal vegetables and au jus.

## **Clam Linguine 18**

Fresh local clams sautéed in butter, garlic and parmesan served with linguine and garlic toast

## **Bouillabaisse (fish pot) 23**

Decadent, traditional tomato and saffron fish stew, with a seasonal selection of fresh seafood.

## **Daily Vegetarian Special**

Please ask your server

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