



South Coast Grille

Dinner Menu

5:00 pm – 9:00 pm

STARTERS

ASIAN CHICKEN SPRING ROLLS

13

Hand rolled spring rolls with a sesame ginger & soy sauce

CALAMARI

14

Light breaded, deep fried and served with seafood sauce

COCONUT SHRIMP

15

Breaded and deep-fried, with seafood sauce

CRAB CAKES

14

Hand-crafted crab cakes with a grainy mustard & roasted garlic dip

LEMON GARLIC SHRIMP

14

Pan-fried, garlic butter, lemon, diced tomatoes, on garlic Ciabatta

ORIENTAL POT STICKERS

14

Pork dumplings deep-fried served in a pineapple salsa & sweet chili sauce

TEMPURA BATTERED SHRIMP

14

Freshly battered with a sweet & spicy chili sauce

SEAFOOD SAMPLER

25

2 Crab Cakes, 3 Coconut Shrimp, 4 Tempura Shrimp and 3 dipping sauces

SOUPS & SALADS

FRENCH ONION SOUP

10

A three onion soup with house-made croutons and baked Swiss cheese

FRESH SEAFOOD CHOWDER

12

A hearty chowder with clams, scallops potato and corn

CLASSIC CAESAR SALAD

10

Crispy Romaine hearts, homemade croutons, crispy bacon, grated Parmesan & Caesar dressing

SOUTH COAST GRILLE CLASSIC WEDGE

10

Wedge of iceberg lettuce, diced tomatoes and drizzled with blue cheese dressing

DINNER SALADS

GRILLED ASIAN CHICKEN

17

Grilled chicken, rice noodles, lettuce, julienne vegetables, toasted almonds and pickled ginger tossed in a sesame ginger dressing and topped with crisp wonton noodles

SWEET HERB CRUSTED SALMON & GOAT CHEESE

20

Wild Pacific salmon, caramelized on a bed of mixed greens, julienne vegetables, cannels of Goat cheese with balsamic & honey vinaigrette

SOUTH COAST STEAKS

Our steaks are aged to our specifications for a minimum of 35 Days by Canada's Premier meat purveyor. We hand-cut in house & season with our own spice blend

Served with seasonal vegetables and Yukon Gold baked potato or mashed or fries

GRILLED TOP SIRLOIN 10oz

30

FILET MIGNON 8oz

38

NEW YORK STRIP 12oz

37

SURF & TURF (10oz Top Sirloin with a 5oz Lobster Tail)

45

DOPENESS CHART

RARE 75% red through the center
of pink

MEDIUM RARE 50% red center
brown

MEDIUM 25% pink center

MEDIUM WELL slight hint

WELL DONE 100%

STEAK SIDES

CAJUN DUSTED SHRIMP SKEWER

7

CREMINI MUSHROOMS

10

LOADED BAKED POTATO

4

SIDE SALAD

5

SIDE CAESAR

6

THREE PEPPERCORN SAUCE

4

ONION RINGS

5

SOUTH COAST FEATURES

BABY BACK RIBS

29

Chef's Jack Daniel's BBQ glazed ribs, fries and house made coleslaw

BUTTERNUT SQUASH RAVIOLI

20

House made white wine cream sauce, spinach and roasted golden candy cane beets

CHICKEN AND BACON PENNE

18

Sliced grilled chicken breast, crispy bacon and penne pasta tossed in a spicy basil rose sauce

TALL SHIPS BACON & CHEESE BURGER	18
Topped with crispy bacon and Cheddar cheese	
ENGLISH STYLE FISH AND CHIPS	18
7oz fresh haddock, in a beer batter with fries, coleslaw and tartar sauce	
GRILLED ATLANTIC SALMON	
26	
Grilled and finished with Canadian Maple Syrup, served with rice and a vegetable medley	
PECAN CRUSTED HALIBUT	
30	
Pan-seared and oven finished served with rice and a vegetable medley	
FRESH AUSTRALIAN GRILLED RACK OF LAMB	
38	
Pan-seared rack of lamb with a crumb and Dijon mustard rub, mashed potato, seasonal vegetable in a wildberry merlot compote	
HUNTERS CHICKEN	
28	
Pan-seared chicken breast, rice, wilted spinach, mushroom cream sauce	
STEAK FRITES	32
Sirloin "a la mignon" finished with a three peppercorn sauce, fries and vegetables	
BRAISED BEEF RAVIOLI	
22	
Slow braised steak blended with asiago and parmesan cheeses, grilled onions in a Chianti reduction; wrapped in egg pasta.	