

APPETIZERS

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- GF CAESAR SALAD** 13
Fresh local romaine hearts, homemade caesar dressing, roasted garlic, fried capers, & croutons.
Add chicken - 7
- GF HOUSE SALAD** 13
Mixture of baby greens, shaved fennel, orange slices, bocconcini pearls, strawberry, red onion, fried capers, carrot, fried onions, & ginger-apple cider vinaigrette.
Add chicken - 7
- GF TUNA TATAKI** 21
Pan seared Albacore tuna in sesame seeds - served with medley greens, spicy mayo, pickled ginger & carrots.
- GF CHICKEN WINGS** 17
Farm-raised chicken wings, carrots & celery sticks with a choice of ranch or blue cheese dip.
Blue moon, Buffalo, Honey Garlic, Salt & Pepper
- GF NACHOS** 21
Tri-coloured corn tortillas, nacho cheese, red onions, mixed peppers, diced tomato, black olives. Served with sour cream & salsa.
- GF CHARCUTERIE PLATE** 23
Trio of fine meats, locally made cheeses, compote, crostini, Sicilian olives & fresh fruit.
- HUMMUS & PITA** 11
Homemade hummus served with naan bread, Greek olives, roasted garlic and drizzled with extra virgin olive oil.
- SPINACH DIP** 11
Artichoke hearts, spinach, Parmesan cheese, sour cream, garlic infused and finished in the oven. Served with naan bread.

MAINS

- GF SWEET CHILI CHICKEN BOWL 14**
Battered chicken infused with Thai chili sauce, served over basmati rice, mixed vegetables, garnished with roasted sesame seeds & green onions.
- CHICKEN BURGER 17**
Chicken breast charbroiled, topped with provolone cheese, lettuce, pickles, & Sriracha aioli. Served with homemade fries.
- BIG CONUMA BURGER 19**
House made beef patty, charbroiled and topped with bacon, provolone cheese, lettuce, tomato, chipotle mayo & dill pickles. Served with homemade fries.
- BEAN BURGER 16**
House made bean and vegetable patty topped with provolone cheese, lettuce, tomato, dill pickles, roasted garlic aioli, & crispy onions. Served with homemade fries.
- FISH & CHIPS 29**
Two pieces of beer battered west coast Halibut. Served with coleslaw, tartar sauce, & homemade fries.
- STEAK SANDWICH 23**
6oz Alberta striploin steak on garlic bread with horseradish mayo & topped with onion rings. Served with homemade fries.
- GF NEW YORK STEAK 29**
6oz striploin grilled to perfection, served with Chef's choice of garden vegetables & roasted potatoes. Topped with a fresh chimichurri.
- GF SEAFOOD CIOPPINO 16**
Seafood medley caught & harvested around Vancouver Island, infused with tomato concasse, seafood broth, white wine & fine herbs. Served with garlic bread.
- GRILLED CHICKEN, VIETNAMESE STYLE 19**
Grilled chicken thighs served with steamed rice, iceberg salad, pickled carrots & daikon, cucumber, & Nuoc Cham for dipping.

DESSERT

GF NEW YORK CHEESECAKE 13

Creamy New York cheesecake served with a mixed berry sauce.

WHITE CHOCOLATE RASPBERRY SYMPHONY 13

White chocolate torte, filled with a white chocolate ganache, raspberry spread, Italian butter icing, finished with a flavorful raspberry coulis

BLUE & BLACK BERRY CLAFOUTIS 11

Seasonal Vancouver Island Berries, baked to perfection on a sweet pastry dough, served with warm creme Anglais.

CHOCOLATE TORTE 12

A symphony of chocolate flavours in this torte, filled with apricot jam & chocolate ganache, served with raspberry coulis.

TIRAMISU CAKE 13

A decadent layer of cake and lady fingers dipped into espresso and coffee liqueur, infused with a mascarpone cream cheese, finished with chibust cream

BREAKFAST

TRADITIONAL BREAKFAST 13

Two free-range eggs any style with a choice of ham, bacon or sausage. Served with hashbrowns & choice of white, multigrain, rye, or sourdough toast.

CONUMA EGGS BENEDICT 15

Two free-range poached eggs & ham served on an English muffin, accompanied with house made Hollandaise sauce. Served with hashbrowns.

WEST COAST FRENCH TOAST 14

Two thick slices of homemade bread dipped & grilled, topped with berry compote, & whipped cream.

PANCAKES 13

Three fluffy, golden brown pancakes served with berry compote or maple syrup. Includes 3 strips of bacon or sausage.

BREAKFAST BURRITO 15

Three free range scrambled eggs, tex-mex cheese, chipotle mayo, bacon, ham, mixed bell peppers, green onions, served with hashbrowns, salsa and sour cream.

MOUTCHA BAY OMELETTE 16

A three-egg omelette with bacon, cheese, green onions, tomatoes, mixed bell peppers & onions

BREAKFAST SANDWICH COMBO 11

A free-range egg served on an English muffin, filled with 2 strips of bacon, medium cheddar, & tomato slices. Served with hash browns and a fresh fruit cup.

THE CONUMA GRILL

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FOR THE KIDS

JUNIOR CHEESEBURGER 11

6 oz beef patty, lettuce, tomatoes, & dill pickles, accompanied with fries and a drink, with a Chef's choice cookie.

CHICKEN FINGERS 11

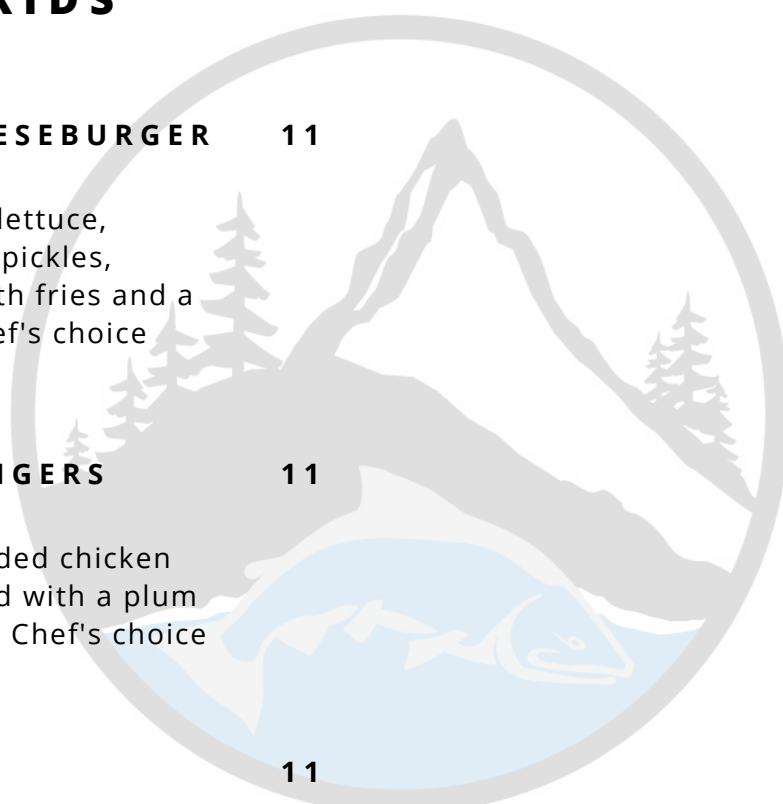
2 pieces of breaded chicken with fries, served with a plum sauce, drink and Chef's choice cookie.

PASTA 11

Penne with a choice of tomato or Asiago cream sauce, served with garlic toast, drink and a Chef's choice cookie.

GRILLED CHEESE SANDWICH 11

White or brown grilled cheese sandwich served with fries, pickles, a drink and a Chef's choice cookie.



MOUTCHA BAY
RESORT