



# CAFÉ & TIKI MENU

## APPETIZERS

### WINGS

Choose hot, bbq, salt & pepper or teriyaki,  
served with veggies and dip | \$16

### CHEF'S FLATBREAD

Changes daily, ask your server about today's  
feature | \$16

### CHILI CHICKEN

Lightly breaded chicken, cucumber, scallions,  
wonton crisps, sweet chili sauce | \$15

### CALAMARI

Green onion and lemon zest, served with a  
cucumber dill dip | \$17

### BACON SPINACH DIP

Crisp bacon, spinach and melted cheeses, green  
onions and bell peppers,  
toasted garlic crostinis | \$15

### BLACK SESAME CRUSTED YELLOWFIN TUNA

Searched rare, wasabi citrus aioli | \$18

### BEET BRUSCHETTA

Roasted beets, basil, balsamic reduction, goat  
cheese emulsion | \$15

### PERSONAL NACHOS

Classic NSWC Nachos but you don't have to share!  
Topped with tomatoes, jalapenos, black beans,  
green onions and melted cheese blend. Served  
with salsa and sour cream | \$15

## BURGERS & SANDWICHES

SERVED WITH CHOICE OF FRIES, YAM FRIES OR  
SALAD

### JIM GRAHAM BURGER

Lettuce, tomato, bacon, cheddar, NSWC burger  
sauce, on a toasted brioche bun  
Beef | \$19 Chicken | \$20

### BLACKENED CHICKEN SANDWICH

Bacon, Havarti cheese, chipotle mayo, crispy  
onions, lettuce, tomato, on  
toasted ciabatta | \$20

### NSWC 'CLUB' SANDWICH

Roasted turkey, bacon, lettuce, tomato, sliced  
cheddar and mayonnaise, choice of  
toasted bread | \$17

### CAJUN SALMON BURGER

Cajun grilled salmon, cucumber aioli, spinach,  
tomato, on a toasted brioche bun | \$21

## KIDS MENU

ALL ITEMS \$9 (12 YRS AND UNDER)

GRILLED CHEESE SANDWICH  
CHICKEN & CHEESE QUESADILLA  
CHICKEN STRIPS

KIDS BEEF BURGER

Above items served with fries or veggie sticks

PEPPERONI OR CHEESE FLATBREAD  
MARINARA SPAGHETTI



# CAFÉ & TIKI MENU

## SALADS

### CAESAR SALAD

Romaine, parmesan, croutons, creamy Caesar dressing | Small: \$6.50 Large: \$12

### ROASTED PEAR & GOAT CHEESE SALAD

Bourbon glazed pears, pomegranate seeds, candied pecans and goat cheese, mixed greens, honey orange vinaigrette | \$18

### HARVEST QUINOA SALAD

Maple glazed butternut squash, gala apples, quinoa, almonds, raisins and kale, cider vinaigrette | \$18

### COBB SALAD

Bacon, avocado, egg, feta cheese, tomatoes, mixed greens and grilled chicken, honey poppy seed vinaigrette | \$20

Add: Chicken: \$5 | Salmon: \$6.50 | Prawns: \$6

## MAINS

### TERIYAKI CHICKEN RICE BOWL

Grilled teriyaki chicken, broccoli, carrots, celery and onions, served over rice | \$19

### PRAWN LINGUINI

Pan seared ocean wise prawns, capers, tomatoes, spinach and onions, lemon butter sauce | \$22

### HUNTER CHICKEN

Classic pan seared chicken, roasted mushroom sauce, served with crispy nugget potatoes and grilled asparagus | \$27

### SESAME CRUSTED SALMON

Local steelhead salmon, crispy nugget potatoes, miso broccoli | \$28

### TOGARASHI YELLOWFIN TUNA

Seared rare, coconut rice, edamame, pea shoots, cilantro ginger sauce | \$28

### STEAK & PRAWNS

6 oz AAA Striploin, mashed potatoes, grilled asparagus, prawn skewer, red wine reduction | \$28

## BREAKFAST

AVAILABLE UNTIL 3PM

### TEX MEX BURRITO

Egg, cheddar, black beans and avocado, salsa | \$8

### CHEFS OMELETTE

Rotating ingredients, ask your server about today's feature, served with hashbrowns | \$16

### BREAKFAST SANDWICH

Egg, cheddar cheese, choice of bacon or avocado | \$7

### NSWC BREAKFAST

Two eggs any style, bacon, choice of toast, served with hash browns | \$14