



WELCOME TO THE



**SHHWUY'U-THI'NUM'- Appetizers**

- CALAMARI** **\$12**  
*Lightly breaded Calamari served on warm tomato basil salsa and served with toasted garlic Foccacia.*
- TLUHWTLUHW** **\$12**  
*Local Oysters, lightly breaded River Walk style, and served with our own red pepper horseradish root sauce.*
- 'EY'X CAKES** **\$12**  
*Crab meat, baby red potatoes and spring onion cakes with our roasted red pepper chipotle sauce.*
- SLHAP'**  
*A delicious daily soup, ask your server for today's selection. Served with toasted garlic Foccacia.*  
**CUP \$4      BOWL \$8**
- S-ULHTUN-ULHP SALAD** **\$6**  
*Side salad of local garden vegetables, spring greens and blackberry vinaigrette.*

**TUHW SKWEYUL T-I** **\$26**

*The River Walk Café's signature dish! Our Salish Afternoon tea made for two is a must try for our guests who want to sample a variety of our Native Foods.*

**QWI'LUS LUPAT** *Fresh fruit cup*      **TS'LHHWULMUHW TI** *Iced or Hot Native Herbal Tea*

**HWSHAMUS'ELS** *Smoked & Candied Salmon*      **SQW'IIL'MUHW** *Blackberry tarts*

**'EY'X** *Crab cakes* and **SKW'LHEEY'** *Clam Fritters* with our roasted red pepper chipotle sauce

**SQW'IIL'MUHW** *Blackberry sweet scow bread & traditional fried bread*

*Prices are subject to Provincial Government Taxes.*





### TSQWAY-EEN- Salads

<b>COASTAL SEAFOOD CAESAR SALAD</b>	<b>\$17</b>
<i>Seared Scallops, Prawns and Maple marinated Wild Pacific Salmon on crisp gem lettuce, and house croutons with our creamy caesar dressing and a parmesan crisp.</i>	
<b>RIVER WALK CAFÉ SALAD</b>	<b>\$14</b>
<i>Char-grilled Maple marinated Wild Pacific Salmon on a bed of spinach, fresh herbs and Lo Mein noodles, drizzled with our elderberry herb vinaigrette.</i>	
<b>COWICHAN KWEWE'UTS SALAD</b>	<b>\$16</b>
<i>Pan roasted Elk escalope, seasonal berries and crumbled goats cheese on baby spinach greens served with our blackberry vinaigrette.</i>	
<b>YUH WULE' SPRING GREENS SALAD</b>	<b>\$10</b>
<i>Blackberry marinated beets, grape tomatoes, candied pecans and goats cheese atop a bed of spring greens drizzled with our elderberry herb vinaigrette.</i>	
<b>TZINQUAW CAESAR SALAD</b>	<b>\$12</b>
<i>Crisp gem lettuce, and house croutons with our creamy caesar dressing and a parmesan crisp. Add THUQI' (Maple marinated Wild Pacific Salmon) for \$4</i>	

### SE'WUN SPECIALTIES- Lunch Entrees

<b>PULLED BUFFALO SANDWICH</b>	<b>\$17</b>
<i>Slow roasted Buffalo with a fireweed peppercorn BBQ sauce, with sautéed peppers and onions, atop garlic Focaccia bread. Served with golden fries and our River Walk Café slaw.</i>	
<b>COAST SALISH SEAFOOD</b>	<b>\$18</b>
<i>Wild Pacific Salmon, Cod, Prawns, Sea Asparagus, and garden vegetables with a Fresh Basil Garlic Tomato sauce on rice pilaf.</i>	
<b>THUQI' &amp; CHIPS</b>	<b>1 Piece \$12    2 Piece \$16</b>
<i>Maple marinated Wild Pacific Salmon lightly battered and accompanied with a chipotle aioli. Served with golden fries and our River Walk Café slaw.</i>	
<b>TS'LHHWULMUHW TACO</b>	<b>\$14</b>
<i>Our Native fried bread topped with Venison chili, lettuce, fresh tomatoes, aged cheddar cheese, sour cream and avocado salsa.</i>	
<b>SMUYUTH BURGER</b>	<b>\$14</b>
<i>Lean ground Vancouver Island grown Venison mixed with fresh herbs and grilled to perfection, topped with aged cheddar cheese. Served with local greens and our blackberry vinaigrette.</i>	
<b>THUQI' BURGER</b>	<b>\$14</b>
<i>Char-grilled Maple marinated Wild Pacific Salmon burger with a chipotle aioli atop a garlic Focaccia bun. Served with our River Walk Café slaw.</i>	
<b>STSA'TX &amp; SHRIMP BURGER</b>	<b>\$15</b>
<i>Char-grilled Cajun Halibut fillet, and baby Shrimp with a citrus aioli atop a garlic Focaccia bun. Served with local greens and our blackberry vinaigrette.</i>	
<b>KWUMSULI'QW SANDWICH</b>	<b>\$13</b>
<i>Portobello Mushroom, havarti cheese and a herb mayo atop garlic Focaccia bread. Served with local greens and our blackberry vinaigrette.</i>	

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