

Snacks

\$8 each or get all four for \$28

Onion Rings
Poutine

Edamame
Hummus & Pita

Appetizers

*Add artisan greens, Kennebec fries, or daily soup to any appetizer for \$3
Add seafood chowder, onion rings, poutine, Caesar salad or yam fries \$5*

Soft Tacos  **\$16**

Three flour tortillas with crispy ling cod or braised beef short rib topped with cilantro slaw, shredded lettuce, fresh-cut salsa & chili aioli
Add avocado salsa \$2½

Chicken Wings  **\$13**

Full pound of wings with choice of house-made hot or Pok Pok sauce, or Satellite spice blend
Served with blue cheese dressing & crudités

Calamari **\$14**

Served with preserved lemon & garlic aioli

Satellite Nachos   **\$15**

House fried corn chips topped with jalapeno, diced tomato, green onion, fresh cilantro, black olives & melted cheese.
Served with sour cream & fresh-cut salsa
Add braised beef or grilled chicken \$5 | Avocado salsa \$2½

Soups and Salads

Seafood Chowder **Cup \$8 | Bowl \$10**

Creamy New England style with clams, shrimp and salmon

Daily Soup **Cup \$6 | Bowl \$8**

Farm-driven, chef inspired


Arbutus Cobb Salad  **\$15**

Crunchy baby iceberg lettuce with chopped bacon, sliced chicken, crumbled Qualicum blue cheese, avocado salsa, cherry tomatoes & a boiled egg.


Satellite Greens   **\$12**

*Organic mixed greens, sliced gala apple, toasted almond, dried cranberry & shaved radish
Add grilled chicken \$5 | shrimp \$6 | wild salmon \$7*

Handhelds

*Choice of artisan greens, Kennebec fries, or daily soup
Substitute seafood chowder, onion rings, poutine,
Caesar salad or yam fries \$2
Gluten free bread or buns available \$1 *

Ridge Burger \$14

6oz burger patty or grilled chicken breast
with aged cheddar, artisan lettuce, tomato,
bread and butter pickle, garlic aioli & homemade onion ring
Served on a Portofino sesame bun
House veggie burger \$13 
Add bacon, mushrooms or a fried egg \$1½ each

Chicken Cordon Bleu Burger \$15½

Grilled chicken breast, honey ham & melted Swiss
with lettuce, tomato, pickled red onion & spicy red pepper aioli
Served on a Portofino sesame bun

Grilled Wild Salmon Burger \$16

Artisan lettuce, tomato, pickled red onion,
feta cheese & lemon aioli
Served on a Portofino sesame bun

Telegraph Turkey Club \$15

Sliced turkey breast with bacon,
lettuce, tomato, pickled red onion & garlic aioli
Served on toasted focaccia

Beef Dip \$15½

Shaved prime rib with jalapeno Havarti cheese,
crispy onions & horseradish aioli
Served on a grilled baguette with rosemary jus

Quesadilla \$13½

Black bean puree, melted cheese, cilantro,
tomato & green onion
Add braised beef or grilled chicken \$5 | Avocado salsa \$2½

Artisan Flatbreads

Substitute gluten-free crust \$3 

Smoked Salmon Flatbread \$16

Fresh lox with grainy mustard crème, pickled red onion,
shaved radish & baby arugula

Margherita Flatbread \$14

Crushed tomato, fresh mozzarella, torn basil & baby arugula
Add bacon or chorizo \$3

Main Plates

Steak & Fries   **\$20**

*8oz Striploin with arugula salad & fries
Choice of roasted garlic blue cheese,
classic peppercorn sauce or herb butter
Substitute herb-roasted potatoes \$1*

Fresh Salt Spring Island Mussels  **\$17**

*Dry-cured Spanish chorizo, baby tomato, garlic rouille
& garlic toast for dipping
Add fries \$3*

Wild Sockeye Salmon   **\$19**

*Pan seared Oceanwise sockeye with celeriac puree,
new potatoes, seasonal vegetables
& sauce vierge*

Pan Roasted Chicken  **\$19**

*Free-range pan-roasted chicken breast
Served with roast potatoes, seasonal vegetables
& Dijon tarragon cream sauce*

Line-Caught Pacific Rock Cod and Chips  **\$16½**

*6 oz. filet of beer battered Pacific cod,
house Kennebec fries, house slaw, tartar sauce & lemon
Add second filet \$5*

Pork Schnitzel **\$19**

*Giant crispy fried Heritage Farms pork
Served with lemon caper brown butter,
roast potato & seasonal vegetables*

About Us

The Satellite Bar & Grille features a bird's-eye view of the 18th green and a stunning panoramic view of Salt Spring Island and the Cowichan Valley. The beautiful stretch of water that separates Vancouver Island from Salt Spring Island is the Satellite Channel, the inspiration for the restaurant's name.

The view serves as a wonderful reminder to Gabe Milne, our executive chef, that the Cowichan Valley offers a unique bounty of local produce. Gabe is committed to featuring local and seasonal ingredients whenever possible. Be sure to check out our monthly fresh sheet for his latest creations!

