

## Appetizers

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CRAB CAKE	19
saffron lemon remoulade and young greens	
RARE-SEARED AHI TUNA [GF]	18
carrot harissa, pink grapefruit, lotus crisps and soy-balsamic dressing	
CARPACCIO [GF]	18
rare-seared filet of angus beef, truffle mustard aioli, crispy caper, pecorino Romano and arugula	
PROSCIUTTO & MELON CAPRESE [GF]	17
fresh mozzarella, tomato, basil and shaved Parma ham	
SUMMER BERRY SALAD [GF]	17
baby spinach, fresh ricotta, toasted walnut, orange and poppy seed vinaigrette	
PACIFIC CHOWDER [GF]	15
smoked bacon, new potatoes, prawns, cod, salmon, fresh clams and mussels	
CAESAR SALAD	15
Tree Island yogurt dressing, shaved parmesan, bacon, crispy capers, cherry tomato and croutons	
MARKET GREENS [GF]	14
dried cranberry, toasted almonds, cucumber, tomato and white balsamic vinaigrette	



All seafood options on this menu are recommended by the Vancouver Aquarium as ocean-friendly.

[GF] Indicates gluten friendly item

## Entrees

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PREMIUM ANGUS BEEF [GF]	
market vegetables and peppercorn jus	
6/8 oz. filet mignon	42/48
8/12 oz. New York strip	34/46
HALIBUT CIOPPINO [GF]	38
wild Pacific halibut, prawn, mussels and clams in white wine tomato broth with crispy polenta	
CEDAR PLANKED SALMON [GF]	38
wild chinook salmon, warm fingerling potato salad and cilantro sunflower pistou	
WOODGATE FARM CHICKEN BREAST	29
potato gnocchi and forest mushrooms sauce	
SEAFOOD BUCATINI	27
clams, mussels, prawns, olive oil, garlic and tomato	
LAMB SHANK RAGU	24
gemelli pasta, charred tomatoes and gremolata	
SQUASH RAVIOLI	24
asparagus, toasted walnut and parmesan butter	

## Additions

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Whipped Potatoes 7 | Truffle Fries 7 | Roast New Potatoes 7  
Roast Mushrooms 7 | Fresh Asparagus 9 | Crispy Polenta Fries 7

[GF] *Indicates gluten friendly item*