




BAR & GRILL


Lunch

APPETIZERS

 Smoked & Wild Sablefish Chowder
maple, cream, fennel pollen
\$14

 Roasted Heirloom Beets
house-made ricotta, candied hazelnuts, fennel gastrique
\$15

 Roasted Prawns
torn bread, chilli, garlic, lemon, herbs
\$18

 Ned's Famous Dungeness Crab Tacos
avocado, miso, maple, lemon
\$25

Lobster 'Nachos'
avocado, roasted jalapeño, honey, lime
\$25

SANDWICHES

Vegetarian Flatbread
roasted local squash, fig jam, local balsamic, buffalo mozzarella, arugula
\$15

Montreal Smoked Brisket Sandwich
sauerkraut, dijon, Swiss cheese, rye
\$18



Organic BC Beef Burger
*milk bun, tomato jam, Gelderman Farms bacon,
red romaine, Alpine Gold gouda*
\$19

SALADS

Baby Romaine

crouton, white anchovy caesar dressing, parmesan

\$12

🍷 *add hand peeled baby shrimp \$4 3 oz.*



♥ Kale Salad

*organic kale, quinoa, cherries, toasted pistachios,
fromage frais, vanilla vinaigrette*

\$12

🍷 *add seared albacore tuna \$5 3 oz.*

🍷 *add steelhead trout \$7 5 oz.*

The 'Vancouver Club' Chicken Salad

*bibb lettuce, avocado, Gelderman Farms bacon & eggs, croutons,
crispy parmesan, black pepper vinaigrette*

\$17

Seared Scallops

grapefruit, winter greens, caramelized yogurt, black pepper vinaigrette

\$25

MAINS

Frittata

3 organic eggs, asparagus, sun-dried tomato, white cheddar, spinach

\$18

🍷 *add Dungeness crab \$6 2 oz.*

♥ Japanese-Style Noodle Bowl

*buckwheat soba noodles, crispy tofu, Napa cabbage, cucumber,
fermented chili jam, toasted sesame seeds, cashews*

\$16

add soft egg \$3.50

🍷 *add seared albacore tuna \$5 3 oz.*



🍷 Steelhead Trout

roasted squash, green farro, pear, almonds, brown butter vinaigrette

\$28

🍷 Roasted Sablefish

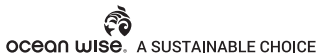
wild mushroom tart, black truffle potatoes, port wine butter sauce

\$29

Steak Frites

dry aged strip loin, roasted tomatoes, watercress, peppercorn sauce

\$32



We emphasize sustainable cuisine with an ethos of globally inspired and locally created.
-Executive Director of Culinary, Ned Bell

*Please inform your server of any food allergies or dietary restrictions prior to ordering.
Gluten free available.

February 24, 2020