Lunch

--- SIGNATURE BREADS ---
NOTCH8 stout, comte cheese, garlic butter, mustard seed 11
WARM HONEY WHEAT honey loaf, fig, walnuts, honey cultured butter 8

--- SOUP ---
ROASTED SAN MARZANO TOMATO SOUP tomato oil, fromage frais 12
FRENCH ONION SOUP twice baked croissant, gruyère 13

--- SALAD ---
CHOP SALAD chicken, roaring 40’s bleu dressing 20
STEAK & WEDGE buttermilk marinated flatiron, gem lettuce, bleu cheese, green goddess 25
SPRING SALAD spring greens-peas-beans, asparagus, avocado, pistachio baby green artichoke hummus, buffalo mozzarella, egg yolk bottarga, verjus vinaigrette 16
NICOISE yellow fin tuna, taggiasche olive dressing 25
CAESAR ciabatta croutons, parmesan reggiano 14
Add: TIGER PRAWN SKEWERS 9, SEARED SALMON 9 or PULLED ROTISSERIE CHICKEN 7

--- SANDWICHES ---
NOTCH8 BURGER thick bacon, oka cheese, mushrooms, onion, brioche 24
QUINOA BURGER avocado, pickled cucumber, hummus, tzatziki, pickled feta 20
WEST COAST CLUB wild salmon, dungeness crab salad, smoked albacore tuna, crisp bacon smoked oyster mayo 25
SIGNATURE CARVERY rotisserie prime rib, horseradish, onion rings, demi baguette 24
CLUB mustard brined turkey, maple bacon, cranberry sourdough 21
PROSCIUTTO GRILLED CHEESE aged cheddar & brie, san marzano tomato soup 22

--- MAIN COURSE ---
FISH & CHIPS craft beer battered halibut, hand cut fries, sunflower slaw, remoulade 30
WILD SALMON lavender honey ash crust, green pea & nasturtium velouté spring vegetables, flowers 35
STEAK FRITES California cut striploin, shoestring fries, pepper jus, house steak sauce 36
ROTISSERIE CHICKEN foie gras buttered corn, farro verde, fall greens, egg 34
SPRING RISOTTO burrata cheese, fresh sweet peas and beans, asparagus, micro sorrel 30

DAILY ROTISSERIE FEATURE spring vegetables & confit garlic mash 34
MON • BBQ PORK RIBS house bbq sauce | TUE • DUCK BREAST honey lacquer
WED • FRASER VALLEY PORCHETTA wild mushroom-black garlic jus
THU • BRANZINO lemon & herb infused | FRI • SMOKED SPICED BEEF BRISKET bourbon mustard
SAT • LAMB LEG spring onion-garlic crust | SUNDAY • TURKEY espresso maple glaze

Vancouver Coastal Health advises: “The consumption of raw oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination”—Medical Health Officer