



Life is complicated.  
Good food shouldn't be.

## GETTING STARTED

<b>Soup Of The Day</b> <i>Chef's daily creation</i>	12
<b>ARC Chowder</b> <i>Ocean Wise fish and shellfish, caramelized onion broth, Yukon Gold potato, double smoked bacon</i>	16
<b>Wild Mushroom Soup</b> <i>pickled and marinated mushrooms</i>	14
<b>Marinated Eggplant Salad</b> <i>shaved cabbage, charred tomato, local feta cheese, red wine vinegar, mint, toasted pine nuts</i>	16
<b>Curried Cauliflower Salad</b> <i>couscous, toasted coconut, watercress, almonds, grapes, yoghurt dressing</i>	16
<b>Beef Tartare</b> <i>house-made pretzel bread, ARC mustard, cured egg yolk, pickled shallots, herb salad, gherkins, fried fingerling potatoes</i>	18
<b>Albacore Tuna</b> <i>tataki, apple, avocado, shiso, coriander, yuzu and sesame lotus chips, puffed rice</i>	18
<b>Farmhouse Fromage Frais</b> <i>baby beets, fresh honeycomb, pistachio, sherry vinaigrette</i>	18
<b>Coastal Oysters</b> <i>lemon, cocktail sauce, apple and pink peppercorn mignonette</i>	MP
<b>House Smoked Salmon</b> <i>frisée salad, soft boiled egg, crispy bread, caper-dill dressing, cucumber, radish</i>	18

## TO SHARE

**Dry Aged Beef Tomahawk (48 oz.)** 140  
*smoked fingerling potato, mac n cheese,  
roasted Roma tomato, garlic spinach,  
red wine and bone marrow jus*

**ARC Board** 50/person  
*Our tasting board celebrates local farmers and  
fresh sustainable food. Our chefs prepare a  
grand platter featuring a daily assortment of  
local meats and Ocean Wise seafood complimented  
by a selection of sauces and seasonal  
vegetables.*

## MAIN EVENT

<b>Wild Pacific Salmon</b> <i>carrot and mascarpone risotto, bacon gremolata, pea shoots, horseradish, crème fraîche</i>	36
<b>Sablefish</b> <i>herb polenta, smoked olive, arugula, charred peppers, blistered gem tomato, rose harissa</i>	42
<b>Beef Tenderloin</b> <i>baby beets, carrot emulsion, granola, potato fondant, caraway roasted carrots, red wine jus</i>	50
<b>BC Bison Braised Shortrib</b> <i>shaved and puréed celeriac, Tokyo turnip, wilted greens, red wine jus</i>	42
<b>Duck</b> <i>wild West Coast mushrooms, salsify, porcini purée, smoked fingerling potato, Swiss chard</i>	38
<b>Roasted Rosstown Farm Chicken</b> <i>smoked black barley, roasted shallot, parsnip purée, roasted squash, hazelnut, jus</i>	32
<b>Ash Goat Cheese</b> <i>seared polenta, marinated eggplant, garlic spinach, charred peppers, yoghurt dressing</i>	28
<b>Risotto</b> <i>squash, king oyster mushroom, black garlic, focaccia crisp, watercress</i>	28
<b>Seared Panisse</b> <i>cauliflower, purple kale, Romanesco, roasted Roma tomato, green kale and pistachio pesto, balsamic syrup</i>	28
<b>ARC Skillet Bread</b> <i>heritage grain, ricotta salata, house butter, rooftop herbs</i>	8
<b>Spicy Green Beans</b> <i>chilies, garlic, lemon juice</i>	8
<b>Sautéed BC Mushrooms</b> <i>thyme, lemon agrumato</i>	8
<b>Smoked Fingerling Potatoes</b> <i>mustard, chives</i>	8
<b>Sour Cream Whipped Potatoes</b>	8



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

Consuming raw meats, seafood or oysters may increase your risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.