



Life is complicated.
Good food shouldn't be.

APPETIZERS

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

SANDWICHES

Spicy Fish Sandwich <i>breaded cod fillet, kimchi coleslaw, shredded lettuce, tomato, Japanese kewpie dressing</i>	24
ARC Burger <i>house-made patty, dill pickle, caramelized onion, crisp lettuce, thick cut tomato, house mustard, farmhouse cheddar</i>	24
ARC Smoked Brisket <i>salty pretzel bread, house mustard, provolone cheese</i>	24
Vegetarian Burger <i>avocado, tomato, basil tofu aioli, gluten free bun</i> (available as vegan upon request)	22
Waterfront Club Sandwich <i>roast turkey, bacon, caramelized onion, lettuce, tomato, cranberry bread, Golden Ears Cheesecrafters cheddar</i>	24
MAINS	
Waterfront Cobb Salad <i>romaine lettuce, double smoked bacon, egg, tomato, green goddess dressing, roasted chicken</i>	24
Fish + Chips <i>beer battered local cod, house-cut fries, crazy slaw</i>	28
Wild Pacific Salmon <i>carrot and mascarpone risotto, bacon gremolata, pea shoots, horseradish, crème fraîche</i>	36
Roasted Rosstown Farm Chicken <i>wild West Coast mushrooms, potato purée, roasted carrots, Swiss chard, mustard jus</i>	32
Albacore Tuna <i>spiced seared tuna, romaine hearts, marinated potato, quail egg, roasted tomato, olive powder, haricot vert, tonnato sauce</i>	28
Risotto <i>squash, king oyster mushroom, black garlic, focaccia crisp, watercress</i>	28
Seared Panisse <i>cauliflower, purple kale, Romanesco, roasted Roma tomato, green kale and pistachio pesto, balsamic syrup</i>	28

PLEASE ASK YOUR SERVER FOR THE DAILY CHALKBOARD FEATURES



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.