SOUPS
WEST COAST SEAFOOD CHOWDER 18
Salmon | Shrimp | Clams | Scallops | Rich Herb Cream

VEGAN BEAN AND VEGETABLE SOUP 12
Olive Oil | Herbs

SALADS
CHATEAU CAESAR 20
Romaine Hearts | Maple Bacon | Parmesan Cheese | Creamy Caesar Dressing | Garlic Focaccia Croutons

COBB SALAD 28
Bacon | Avocado | Tomato | Blue Cheese | Hard Boiled Egg | Chicken Breast | Iceberg Lettuce | Red Wine Vinaigrette

STRAWBERRY SALAD 22
Spinach | Strawberry | Fennel | Orange | Candied Pecans | Goat Cheese | Strawberry-Champagne Vinaigrette

STEAK SALAD 34
AAA Canadian 8oz NY Striploin | Grilled Vegetables | Prairie Wheat Berries | Mustard Vinaigrette | Pickled Mustard Seeds

ALBACORE TUNA SALAD 34
Harissa Marinade | Cous-Cous Vegetable Salad | Hummus | Preserved Lemon Dressing

ADDITIONS
Sautéed Tiger Prawns 15
Spray Creek Chicken Breast 12
Lois Lake Steelhead 16

MEATS AND CHEESE
Chef’s Selection of Hand Smoked and Cured Meats | Golden Ears Cheesecrafters Local Cheese | Crostini and accompaniments
for two 30 | for four 50

SANDWICHES
PRETZEL CHICKEN CLUB 26
Smoked Bacon | Aged Cheddar | Roasted Garlic Aioli | Leaf lettuce | Vine Ripened Tomato | Pretzel Bun

BLACKCOMB MOUNTAIN BURGER 26
Double Stacked Hanceville Grass-fed Beef Patties | Aged White Cheddar | Caramelized Onion | Vine Ripened Tomato | Dill Pickle | Mustard Aioli | BBQ Sauce | Brioche Bun

FRIED ARTICHOKE SANDWICH 24
Guacamole | Jalapeño | Eggplant Bacon | Spicy Mayo | Coleslaw | Smoked Cheddar | Ciabatta Bun

LOIS LAKE STEELHEAD BURGER 26
Steelhead Fillet | Dill and Lemon Aioli | Watercress | Pickled Onion | Brioche Bun

Our burgers and sandwiches are served with a choice of french fries, yam fries, soup of the day or artisan greens.

升级 to Caesar salad, seafood chowder or truffle fries for an additional 5.

NACHOS 23
Mozzarella | Black Olives | Pickled Jalapeño | Pico de Gallo | Salsa | Guacamole | Sour Cream
Add Spiced Beef or Chicken 8
Make It Grande 8

Split charge for shared items 5.

GRILLED CHEESE
Accompanied by a Bowl of Tomato Bisque
FOUR CHEESE BLEND GRILLED CHEESE 20
Cheddar | Mozzarella | Emmental | Gruyère

MAINS
N’QUATQUA TROUT 33
Potatoes | Kale | Mushroom | Cedar Sabayon

FISH AND CHIPS 27
Whistler Brewing Company Beer Battered Wild Pacific Ling Cod | French Fries | Country Coleslaw | Spicy Tartar Sauce | Lemon

GREEN VEGETABLE AND COCONUT CURRY 22
Lemon Basmati Rice | Naan Bread | Toasted Coconut

MASSIVE MEATBALL 28
Braised in Tomato Sauce | Golden Ears Charmesan Cheese | North Vancouver’s InGrain Pasta Spinners | Basil

GRILLED HUMBOLDT SQUID 28
Lemon | Capers | Olives | Red Onion | Anchovy | Tomato | Roast Garlic | Brown Butter | Fingerling Potatoes

WEST COAST CIOPPINO 42
Salmon | Ling Cod | Crab | Bay Scallop | Mussels | Clams | Prawns | Spicy Tomato and Fennel Broth | Grilled Garlic Sourdough Crostini

STEAK FRITES 34
AAA Canadian 8oz NY Striploin | French Fries | Garlic Scape Butter | Steak Sauce Aioli

THREE EGG OMELETTE 23
filled with your choice of Bell Peppers | Mushroom | Asparagus | Spinach | Tomato | Ham | Chorizo | Aged White Cheddar and Goat Cheese | Nugget Potatoes | Roasted Tomato and Asparagus

TO SHARE
MARGHERITA FLATBREAD 23
BC Hothouse Tomatoes | Natural Pastures Buffalo Mozzarella | Fresh Basil | Balsamic Reduction

CRISPY BUFFALO CAULIFLOWER 16
Buttermilk Ranch Dressing

TRUFFLE FRIES 14
Lemon Parmesan Aioli | Chives

SMOKED TROUT AND CORN FRITTERS 17
Maple-Chili Sauce

PASTURED CHICKEN LIVER PARFAIT 18
Butter Fried Baguette | Crispy Chicken Skin

NACHOS 23
Mozzarella | Black Olives | Pickled Jalapeño | Pico de Gallo | Salsa | Guacamole | Sour Cream
Add Spiced Beef or Chicken 8
Make It Grande 8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A cooking step is needed to eliminate potential bacteria or viral contamination.

- Medical Health Officer, Vancouver Coastal Health Authority.