



the mallard

MENU

SOUPS

WEST COAST SEAFOOD CHOWDER 18

Salmon | Shrimp | Clams | Scallops | Rich Herb Cream

ROASTED TOMATO AND COCONUT BISQUE 12

Chive Oil

SOUP OF THE DAY 12

Chef's Daily Creation



SALADS

CHATEAU CAESAR 22

Romaine Hearts | Maple Bacon | Parmesan Cheese
Creamy Caesar Dressing | Garlic Focaccia Croutons

MEDITERRANEAN ORZO 20

Orzo | Garbanzo Beans | Cucumber | Red Pepper
Red Onion | Sun-dried Tomato Vinaigrette | Fresh Herbs
Arugula

COBB 28

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

GREEN GODDESS 20

Gem Lettuce | Tomato | Shaved Fennel | Radish
Red Onion | Avocado | Feta Cheese | Sunflower Seed Crackers
Green Goddess Dressing

NIÇOISE 27

Albacore Tuna | Green Beans | Spinach
Shallot and Basil Vinaigrette | Niçoise Olives
Hard Boiled Egg | Tomato | Farro | Fried Capers

SUMMER SALAD 23

Grilled Radicchio | Stone Fruit | Herb Ricotta Cheese
Toasted Almond | Green Onion | Compressed Cucumber
Fennel Vinaigrette

ADDITIONS

Sautéed Tiger Prawns 15

Grilled Chicken Breast 12

Lois Lake Steelhead 16

TO SHARE

MALLARD CHICKEN WINGS 23

Salt and Pepper Wings or Buffalo Wings
Served with Buttermilk Ranch Dip

CHICKPEA TOAST 18

Creamy Chickpea | Mint | Chilli | Fried Chickpeas
Lemon | Dressed Frisée | Garlic Chips
Sweet Paprika Salt | Red Wine Vinegar Reduction
Grilled Focaccia

MARGHERITA FLATBREAD 23

BC Hothouse Tomatoes | Fresh Basil
Natural Pastures Buffalo Mozzarella | Balsamic Reduction

CRISPY BUFFALO CAULIFLOWER 18

Buttermilk Ranch Dressing

TRUFFLE FRIES 14

Lemon Parmesan Aioli | Chives

PANKO CRUSTED TROUT CAKES 24

Lemon Crème Fraîche | Watercress

ROASTED EGGPLANT DIP 16

Goats Cheese | Garlic | Lemon | Parsley | Pinenut Gremolata

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

NACHOS 23

Mozzarella | Black Olives
Pickled Jalapeño | Pico de Gallo
Salsa | Guacamole | Sour Cream

Add Spiced Beef or Chicken 8
Make it Grande 8

SANDWICHES

FRIED BUTTERMILK CHICKEN SANDWICH 25

Marinated Chicken Thighs | Iceberg Lettuce
Ranch Dressing | Dill Pickle | Emmental Cheese
Grainy Dijon Aioli | Bacon | Brioche Bun

BLACKCOMB MOUNTAIN BURGER 26

Double Stacked Beef Patties | Aged White Cheddar
Bacon | Caramelized Onion | Vine Ripened Tomato
Dill Pickle Mustard Aioli | BBQ Sauce | Brioche Bun

PRETZEL CHICKEN CLUB 26

Smoked Bacon | Aged Cheddar | Roasted Garlic Aioli
Leaf Lettuce | Vine Ripened Tomato | Pretzel Bun

FOUR CHEESE BLEND GRILLED CHEESE 22

Cheddar | Mozzarella | Emmental | Gruyère
*Served with a bowl of Tomato and Coconut Bisque

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

SLOW ROASTED PRIME RIB DIP 29

Monterey Jack | Caramelized Onion | Horseradish
Red Wine Jus | Grilled Ciabatta

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

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

Split charge for shared items 5.

MAINS

FISH AND CHIPS 28

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

GREEN VEGETABLE AND COCONUT CURRY 24

Lemon Basmati Rice | Naan Bread | Toasted Coconut

GRILLED HUMBOLDT SQUID 29

Lemon | Capers | Olives | Red Onion | Anchovy | Tomato
Roast Garlic | Brown Butter | Fingerling Potatoes

GRILLED STEELHEAD 28

Herbed Broth | Blistered Tomato | Grilled Fennel | Charred Corn
Marinated Zucchini Ribbons | Potato Latke | Tomato Relish

STEAK FRITES 39

AAA Canadian 10oz NY Striploin | French Fries
Garlic Scape Butter | Steak Sauce Aioli

PASTA AND PRAWNS 30

Sautéed Prawns | Capellini | Cherry Tomatoes
Kalamata Olives | Shallot | Zucchini | Confit Garlic | Arugula
Fresh Herbs | Lemon White Wine Sauce | Chilli Flakes

THREE EGG OMELETTE 24

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

Split charge for shared items 5.

*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.