



Chef Crafted Daily Features
ask your server about today's creations

<p>soup house-made, using market inspired ingredients 8</p> <p>sandwich from classic to Show Case originals 15</p>	<p>market fish the best selection from our fish monger 20</p> <p>curry of the day chef's continuing obsession 20</p>
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Starter & Side

- corn chowder** 8
crab & crème fraiche salad
- cream of tomato soup** 8
ripe tomatoes, fresh basil, chive cream
- gathered greens** 8
tomato oregano vinaigrette,
grape tomato, carrot
- french fries** 6
garlic mayonnaise
- tomato salad** 10
fresh basil, balsamic syrup

Sandwich *served with your choice of side*

- Show Case "BLT"** 15
house-made maple bacon,
lettuce, tomato
- grilled chicken** 16
toasted ciabatta, spicy aioli, avocado
- seafood club** 19
shrimp, crab, bacon, tomato aioli
- bison short rib** 15
banana peppers,
provolone, focaccia

Curry

*served with cardamom rice, traditional condiments,
house-baked flat bread*

- butter chicken** 21
tomatoes, fenugreek, cream
- red thai fish curry** 20
cilantro, coconut milk, chili paste
- spinach lentil dahl** 16
cumin, cilantro, onions

Salad

- Show Case chef** 12
iceberg, cucumber, asparagus, cilantro,
beans, bocconcini, creamy avocado dressing
with chicken or salmon add 8
- west coast cobb** 18
flaked salmon, shrimp, bacon, aged cheddar, chopped
egg, avocado, tomatoes, honey-lemon dressing
- caesar salad** 8
crisp romaine, focaccia crouton, classic dressing
with chicken or salmon add 8

Entrée

- togarashi seared tuna** 20
marinated cucumbers, citrus greens, ginger aioli
- steak** 16
flat iron steak, toasted baguette, onion rings,
gherkin mayonnaise
- battered halibut & chips** 18
tartar sauce, malt vinegar, lemon
- seafood pasta** 22
scallop, shrimp, asparagus, roast pepper, herb veloute
or remove seafood & add mushrooms 16
- seared halibut** 21
ratatouille vegetable, gazpacho vinaigrette,
confit potatoes