

STARTERS

- Pacific Albacore Tuna Tataki** ginger-soy vinaigrette, mango, pea shoots, togarashi, wonton 14 
- Miso Roasted Cauliflower** crispy shallots, gai lan, sesame seeds 10 
- Soup of the Day** chef's daily soup, house sourdough 10
- Westcoast Chowder** manila clams, wild salmon, smoked bacon, leeks, house sourdough 12 
- Chicken Wings** soy-ginger glaze, sesame seeds, spicy mayo 15
- House-made Sourdough** rooftop bay leaf honey, whipped butter 8
- Charred Eggplant Dip** crispy naan, feta, hemp hearts, cilantro, dukkah 13
- Showcase Greens** pickled onions, pumpkin seeds, tomatoes, apple cider vinaigrette, candied walnuts 12  
- Kale + Quinoa Salad** feta cheese, grape tomatoes, hemp hearts, almonds, citrus vinaigrette 14  
 ...add prawns or grilled chicken 9
 ...add sockeye salmon or flatiron steak 11

SIGNATURE ENTRÉES

- Miso Grilled Sockeye Salmon** gai lan, japanese eggplant, sweet soy, rice cracker 28  
- Seared Ling Cod** lemongrass broth, clams, prawns, green papaya, baby bok choy, crispy onions, chili oil 29 
- Porcini Crusted Sablefish** mushroom risotto, barnston island sunflower shoots, fennel 35 
- Grilled 8oz Flatiron Steak Frites** kale, mushrooms, house cut fries, chimichurri 27
- Fish + Chips** beer-battered ling cod, remoulade 24 
- Cobb Salad** sockeye salmon, smoked bacon, local blue cheese, hard-boiled egg, cherry tomatoes, avocado 24  
- Olive Oil Poached Tuna Salad** romaine, grana padano, tomatoes, green beans, olive, bread crumbs 20 
- Crispy Duck Confit Salad** beluga lentils, celery, radicchio, fennel, walnuts, sherry thyme vinaigrette 24

BOWLS AND SANDWICHES

- Korean Fried Chicken** jasmine rice, mirin mayo, pickled slaw, honey sambal, kimchi, avocado 20
- Tuna Tataki Bowl** jasmine rice, pickled daikon, suey choy, sweet mayonnaise, soy-ginger sauce, avocado 21
- Yellow Thai Noodle Bowl** tofu, rice noodles, coconut, cilantro, peanuts 19  
 ...add prawns or chicken breast 9
- Butter Chicken** halal chicken, tomato, fenugreek, cream, raita, naan 24
- Showcase Burger** american cheese, bacon, secret sauce, pickles, onion rings, tomato, lettuce, brioche 18
- Grilled Chicken BLT** marinated chicken breast, dijon mayonnaise, bacon, lettuce, tomato, sourdough 17

DESSERTS

- Hot Chocolate Baked Alaska** salted caramel, cocoa nibs 12
- Vanilla Crème Brûlée** almond tuille, seasonal fruit, mint, flowers 10
- Ruby Red Chocolate Bar** matcha sponge, raspberry mousse, honey ice cream 10
- Hazelnut Cheesecake** oat crust, apple compote 10
- House-made Ice Cream** pick from 3 of our rotating flavors 10 

 Gluten Free With Additional Options Available

 Vegan Options Available

Please inform us if you have food allergies or special dietary restrictions
Automatic 18% gratuity for groups 8 or more

 **Ocean Wise** Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.