

STARTERS + SHARE PLATES

WEST COAST CLAM CHOWDER

fennel, mirepoix, clams, scallop, prawn, local fish
bacon, grilled sourdough

CRISPY PRAWNS

pineapple & jalapeno salsa, bacon jam, cilantro
smoky and spicy guajillo chili sauce, crispy corn bread

AHI TUNA 'TOWER'

jasmine rice, mango, cucumber, ponzu gel
motoyaki sauce, avocado, tapioca crackers

SMOKED GOUDA & JALAPENO QUESO DIP

marinated cannellini beans, parmesan, cheddar
gouda & mozzarella, house-made sourdough & focaccia

CALAMARI

southern spice, peppers, pea tendrils, herbs
remoulade, pickled red onions

23	MARGHERITA FLATBREAD	20
	slow roasted san marzano tomato sauce fresh basil, fior di latte, chili flakes, grana padano	
26½	CHICKEN WINGS	19¼
	choice of: soy ginger, southern spice, salt & pepper showcase hot or buffalo	
27	GLAZED PORK RIBS	22
	slow cooked & deep-fried back ribs calabrian maple glaze, crispy shallots, fresh herbs	
23	LOCAL CHARCUTERIE & ARTISAN CHEESE BOARD	45 ^{full} 30 ^{half}
	house sourdough & focaccia, olives, pickles 19¼ fresh berries, sour cherry & fig chutney, caramelized onion mustard, spicy raisin & apple jam	

SALADS + HANDHELDS

SHOWCASE BURGER*

grilled 8oz chuck & brisket beef patty, american cheese, bacon
butter pickles, hothouse tomato, mayo, butter leaf lettuce
smoky bbq sauce, caramelized onions, garlic parmesan fries

TURKEY CLUB SUPREME

sun dried tomato rub, provolone, maple black pepper bacon
hothouse tomato, butter leaf lettuce, pesto aioli
rustic sourdough, salted fries, mayo

SUBSTITUTE FRIES WITH:

tomato & cauliflower bisque \$2 | chowder \$6 | caesar salad \$2.50
*For every Showcase Burger sold; \$1 will be donated to BC Children's Hospital.

28½	GEM LETTUCE COBB	27
	baby gem & romaine lettuce, avocado, cucumber soft boiled egg, tomato, bacon, spiced pumpkin seeds gorgonzola, green goddess dressing	
26½	BERRY & ROASTED NUT SALAD	26
	house artisan mixed greens, cucumber roasted almonds & pistachios, candied hazelnuts strawberry balsamic vinaigrette	
	add prawns	+10
	add seared steelhead	+10
	add herb chicken breast	+10

STEAKS

12OZ RIB EYE	tendon 'chicharrón', roasted carrots shallots, smoked carrot puree bourbon jus	64
8OZ STRIPLOIN	sauteed mushrooms, cipolini onions grana padano foam, green beans espelette jus	58
6OZ FLAT IRON	house-cajun spiced, chimichurri aioli charred mini bell peppers, cabernet jus	40

add 3 scallops to any main dish for \$15

add one jumbo prawn for \$8 or five prawns to any main dish for \$10

SIDES

	elevate your steak or main dish with our delectable sides	12½
	SMASHED FINGERLINGS smoked sour cream, crispy onions	
	GARDEN GNOCCHI summer squash, pistachio crumb	
	GRILLED ASPARAGUS balsamic, pecorino	
	PATATAS BRAVAS calabrian aioli, charred tomatoes	
	ROASTED MUSHROOMS cafe de paris herb butter	
	HOUSE GRILLED SOURDOUGH parmesan foam bay leaf honey	

MAINS

JUMBO PRAWN SCAMPI

spaghettini, herb & roasted garlic cream, arugula
confit tomatoes

SEARED STEELHEAD

citrus & turmeric pearl cous cous, tahini yogurt, pine nuts
ras el hanout butter, jalapeno, cucumber & mint salsa

SABLE FISH & BLACK TIGER PRAWN

cilantro & lime sauce, beluga lentils, bacon jam
zucchini & fennel, charred grape tomatoes

BURRATA GNOCCHI

summer squash, spring pea pesto, calabrian chili
red bell pepper, frisee, crispy oyster mushrooms

38¼	SHOWCASE BUTTER CHICKEN	36½
	spiced thighs, tomato & fenugreek gravy, naan coconut jasmine rice, mint raita	
39	SCALLOPS RIGATONI AMATRICIANA	39
	pancetta, tomato sauce, chili flakes, basil parmesan foam	
47	12OZ PORK 'TOMAHAWK'	42
	oven roasted, caramelized pineapple chutney crispy herb polenta, braised red cabbage, mustard jus	
38	ROASTED LAMB CHOPS & MERGUEZ	50
	orange & thyme roasted lamb chops, tabouleh, charred shallots, merguez sausage, smoked sour cream, herb jus	

NOTE: Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.
Before placing your order, please inform your server if a person in your party has a food allergy. Automatic 18% gratuity for groups of 8 or more.



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