

STARTERS + SHARE PLATES

SIGNATURES

WEST COAST CLAM CHOWDER 24½

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

CHICKEN WINGS 20

choice of: soy ginger, cajun
salt & pepper, showcase hot or buffalo

CALAMARI 19½

southern spice, peppers, herbs
remoulade, pickled red onions

LOCAL CHARCUTERIE & ARTISAN CHEESE BOARD 42

house sourdough & focaccia, pistachios
sour cherry & fig chutney, caramelized onion mustard
fresh berries, spicy olive tapenade

SEASONAL

SPICY MARGHERITA FLATBREAD 20½

arrabbiata sauce, fior di latte, basil, grana padano

PORK BELLY LETTUCE WRAPS 28

slow roasted & fried pork belly, lettuce
crispy onions, Carolina bbq sauce
pickled carrots & petite greens

WARM BEET HUMMUS 21

grilled naan bread, pickled & candied beets
lemon oil, frisée, greek feta, dukkah

JUMBO PRAWNS & SWEET CORN 25½

corn purée, roasted corn, popcorn
spicy maple pancetta, parmesan foam
butter roasted corn bread

HANDHELDS

INCLUDES CHOICE OF FRIES OR SALAD

SHOWCASE BURGER* 28½

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

TURKEY CLUB SUPREME 27½

provolone, pesto, aioli, maple black pepper bacon
hothouse tomato, butter leaf lettuce
rustic sourdough

SUBSTITUTE

SWEET CORN VELOUTÉ SOUP	2
CLAM CHOWDER	6
UPGRADE TO PARMESAN FRIES	2

*\$1 from each Showcase Burger goes towards Children's Miracle Network.

SALADS

ROASTED BEETS & MAPLE CHILI SALMON 36

roasted red beets, mint, arugula
seasonal stone fruit, toasted almonds
Greek barrel feta, citrus vinaigrette

PEAR & PECAN 26

artisan mixed greens + spinach, goat cheese
candied pecans, berries, poached pears, quinoa
watermelon radish, sherry thyme vinaigrette

ADD 10

PRAWNS (5 PCS)
SEARED SALMON
HERB CHICKEN BREAST

STEAKS

add 3 scallops to any main dish for \$15
add jumbo prawns to any main dish for \$8 per prawn

8OZ STRIPLOIN 56

smashed potato, fried onion ring
red wine jus, sautéed swiss charred

7OZ WAGYU SIRLOIN 52

grilled asparagus, peppercorn jus
fried oyster mushroom, grana padano foam
roasted balsamic cipollini onions

SIDES 12

PEARL COUSCOUS lemon, herbs & grana padano

ROASTED CARROTS lime harissa yogurt, bay leaf honey

FRIED BRUSSELS calabrian chilli, olives, parmesan foam

SEARED FINGERLINGS sumac & chives

ROASTED MUSHROOMS garlic butter, white wine, herbs

HOUSE GRILLED SOURDOUGH whipped butter, bay leaf honey

DESIGNED FOR DISCOVERY

Inspired by Vancouver and the Pacific Northwest, our menu celebrates the harmony of land and sea through locally influenced flavours. Inquire with your server about our selections.

12OZ AAA ALBERTA RIB EYE 62

tendon 'chicharrón', roasted carrots, shallots
smoked carrot purée, Canadian whiskey jus

SPICY AHI TUNA 36½

crispy rice cake, cucumber salad, sambal & sesame
vinaigrette, mango, sliced jalapeño, ponzu sauce
miso ginger mayo, spicy nori

MAPLE GLAZED PACIFIC SALMON 40

charred carrots, lime harissa yogurt
sumac fingerling potatoes, cucumber & jalapeño salsa
sesame & pistachio dukkah

MAINS

SIGNATURES

SHOWCASE BUTTER CHICKEN CURRY 36½

marinated & roasted chicken thighs, tomato &
fenugreek gravy, mint raita, coconut jasmine rice
naan bread, cilantro, pickled red onions

JUMBO PRAWN SCAMPI 39

linguine, white wine herb rose sauce
roasted grape tomatoes, grana padano
micro herbs, house-made grilled focaccia

PESTO CASARECCE 36

basil pesto cream, summer squash
sautéed swiss chard, roasted pine nuts, burrata

ROASTED CHICKEN PANZANELLA 38

herb marinated & roasted chicken supreme
seasonal tomatoes, castelvetro olives, cucumber
fried mozzarella, red wine & tomato emulsion

SEASONAL

CRISPY DUCK CONFIT 40

5 spiced crispy confit duck leg, cucumber
pickled carrots, house sautéed mushrooms
cold soba noodle salad, roasted cashews
creamy sesame & green apple dressing, warm roti

FRENCHED LAMB CHOPS 50

braised lamb & potato croquette, charred cipollinis
smoked eggplant baba ghanoush
chimichurri sauce

GRILLED LING COD 42

chorizo sausage, tahini romesco sauce, zucchini
broccolini, olive oil roasted tomatoes, pearl cous cous

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.