

SHARE PLATES

WARM BEET HUMMUS grilled naan bread, pickled & candied beets lemon oil, frisée, greek feta, dukkah	21	CALAMARI southern spice, peppers, herbs remoulade, pickled red onions	19½	CHICKEN PESTO FLATBREAD pesto cream base, grape tomatoes, parmesan fresh mozzarella, pine nuts, balsamic drizzle herb roasted chicken breast	26
CHICKEN WINGS choice of: soy ginger, cajun salt + pepper, showcase hot, buffalo	20	PORK BELLY LETTUCE WRAPS slow roasted & fried pork belly butter lettuce, crispy onions Carolina bbq sauce pickled carrots & petite greens	28	SPICY MARGHERITA FLATBREAD arrabbiata sauce, fior di latte basil, grana padano <i>add spicy salami</i> <i>add lemon & herb prawns</i>	20½ 6 10

SOUPS

SWEET CORN VELOUTÉ smoky & spicy crème fraîche, herb oil sautéed corn, house-made corn bread	19½	WEST COAST CLAM CHOWDER fennel, mirepoix, clams, scallop, prawn local fish, bacon, grilled sourdough	24¼	SOUP OF THE DAY a rotating selection of chef inspired soups	18
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SALADS

VERMICELLI & JUMBO PRAWN 3 jumbo coconut & chili prawns arugula, basil, cucumber, cashews lychee, rice wine vinaigrette toasted coconut ribbons	36	ROASTED BEETS & MAPLE CHILI SALMON roasted red beets, mint, arugula seasonal stone fruit, toasted almonds Greek barrel feta, citrus vinaigrette	36	PEAR & PECAN artisan mixed greens + spinach, goat cheese candied pecans, berries, poached pears, quinoa watermelon radish, sherry thyme vinaigrette	26
				ADD	10
				PRAWNS (5 PCS)	
				SEARED SALMON	
				HERB CHICKEN BREAST	

HANDHELDS

SHOWCASE BURGER* grilled 8oz chuck & brisket beef patty american cheese, bacon, hothouse tomato mayo, butter leaf lettuce, caramelized onions smoky bbq sauce, white bun, parmesan fries	28½	6OZ STEAK SANDWICH roasted red peppers & portabella mushrooms butter lettuce, fried mozzarella, focaccia chimichurri aioli <i>served with salted fries</i>	34	TURKEY CLUB SUPREME provolone, pesto, aioli maple black pepper bacon hothouse tomato, butter leaf lettuce rustic sourdough, fries	27½
FOCACCIA MORTADELLA panini pressed focaccia thinly sliced mortadella, basil pesto burrata & pistachio	27	ROASTED VEGETABLE PANINI ciabatta, sautéed mushrooms sundried tomato aioli, fior di latte spicy olive tapenade, toasted ciabatta roasted eggplant, zucchini, peppers	26	HANDHELDS INCLUDE CHOICE OF FRIES OR SALAD UPGRADE TO PARMESAN FRIES	2
				SUBSTITUTE	
				CORN SOUP OR S.O.D.	2
				CLAM CHOWDER	6

BOWLS

JUMBO PRAWN SCAMPI linguine, white wine & herb rose sauce roasted grape tomatoes, grana padano micro herbs, house-made grilled focaccia	39	SPICY AHI TUNA crispy rice cake, lightly torched ahi tuna, cucumber salad, sambal & sesame vinaigrette, jalapeño mango, ponzu sauce, miso ginger aioli nori spice	36½	BUTTER CHICKEN CURRY marinated & roasted chicken thighs tomato & fenugreek gravy, mint raita coconut jasmine rice, naan bread cilantro, pickled red onions	36½
CRISPY DUCK CONFIT 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	40	FRIED CHICKEN BOWL steamed jasmine rice, avocado cucumber, kimchi, signature slaw pickled pear, soy ginger sauce showcase hot sauce, miso aioli	34	YELLOW THAI CURRY steamed jasmine rice, tofu, red bell peppers green beans, bok choy, shiitake mushrooms carrots, Japanese eggplant, basil, lime	28½
WEST COAST FISH & CHIPS 2 pieces of feature fresh catch, coleslaw remoulade, lemon, fries	30			ADD	10
				PRAWNS (5 PCS)	
				SEARED SALMON	
				HERB CHICKEN BREAST	
				HOKKAIDO SCALLOPS (3)	15

WEEKLY FEATURES

available monday to friday until 2 PM

CURRY OF THE WEEK

MATAR PANEER

green peas, masala sauce, coconut rice, naan
bread, raita and lemon pickle

32

PASTA OF THE WEEK

LAMB MERGUEZ PENNE

moroccan cream, lamb merguez sausage
mushrooms, mint, chili flakes

32

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.