

## STARTERS

**WEST COAST CLAM CHOWDER** 24 ¼

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** 19 ½

southern spice, peppers, herbs  
remoulade, pickled red onions

**SPICY MARGHERITA FLATBREAD** 20 ½

arrabbiata sauce, fior di latte, basil, grana padano

**GOLDEN BEET HUMMUS** 21

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

**JUMBO PRAWNS & SWEET CORN** 25 ¼

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

**LOCAL CHARCUTERIE & ARTISAN CHEESE BOARD** 42

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

## SALADS

**ROASTED BEETS & MAPLE CHILI SALMON** 36

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

## MAIN COURSE

**SHOWCASE BUTTER CHICKEN CURRY** 36 ½

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

**PESTO CASARECCE** 36

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

**CRISPY DUCK CONFIT** 40

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

**ROASTED CHICKEN PANZANELLA** 38

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

**JUMBO PRAWN SCAMPI** 39

linguine, white wine herb rose sauce  
roasted grape tomatoes, grana padano  
micro herbs

**GRILLED LING COD** 34

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

**LAMB CHOPS** 50

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

## 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

tuscan greens, goat cheese  
candied pecans, berries, poached pears, quinoa  
watermelon radish, sherry thyme vinaigrette

**ADD** 10

PRAWNS (5 PCS)  
SEARED SALMON  
HERB CHICKEN BREAST

## STEAKS

**8OZ STRIPLOIN** 56

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

**7OZ WAGYU SIRLOIN** 52

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

## SIDES

**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

tendon chicharron  
roasted carrots, shallots  
smoked carrot puree  
Canadian whiskey jus

62

### SPICY AHI TUNA

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

36 ½

### MAPLE GLAZED PACIFIC SALMON

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

40