

LOUNGE MENU



TO SHARE

SEASIDE CALAMARI	19 ½
oregano, lemon, tzatziki	
CHICKEN WINGS	20
choice of: salt & pepper, soy ginger, buffalo, cajun	
DOUBLE SMOKED BACON FLATBREAD	22
pomodoro sauce, fior di latte, basil, grana padano	
add grilled pineapple or roasted mushrooms	4
TAPAS TRIO + HOUSE SOURDOUGH	26 ½
Confit Orange Rosemary Olives	11
Roasted Maple Chili Herb Nuts	11
Spinach Artichoke Dip + Sourdough	11
Double Cream Local Brie + Sourdough	11
Oyama Meats Feature + Sourdough	11

TO SHARE

BABY GREENS	18
cucumber, baby heirloom tomatoes, roasted pumpkin seeds	
frisee, radishes, citrus vinaigrette	
<i>*upgrade for choice of grilled herb chicken breast, seared salmon or sauteed prawns +10</i>	
ROASTED CHICKEN KALE CAESAR	36
seasonal kale, grated grana padano, radicchio, roasted squash	
pumpkin seeds, brioche croutons, preserved lemon caesar dressing	

LIGHTER FARE

SHOWCASE CHOWDER	25 ½
fennel, mirepoix, clams, scallop, prawn	
local fish, bacon, grilled sourdough	
SEASONAL CLUB SANDWICH	27 ½
fraser valley turkey breast, bacon, provolone cheese lettuce	
tomato, cranberry & black pepper aioli	
red wine onion jam, toasted white bread	
SHOWCASE BURGER	28 ½
grilled 8oz chuck & brisket beef patty, bacon	
american cheese, pickles, caramelized onion, lettuce	
tomatoes, MO Sauce, butter toasted bun, parmesan fries	
FISH AND CHIPS	30
2 pcs of pacific ling cod, coleslaw, rémoulade, lemon, fries	
BUTTER CHICKEN CURRY	36 ½
spiced yogurt chicken thighs, tomato fenugreek gravy	
cilantro, pickled red onions, mint raita	
coconut jasmine rice, naan bread	
STEAK FRITES	38
Canadian 6oz grilled AAA striploin, shallots	
tuscan salad, fries, red wine jus	