showcase
RESTAURANT & BAR

Appetizers

BRAISED BEEF FLATBREAD 25
fire roasted tomato sauce, red wine onion jam
confit tomatoes, smoked gouda, grana padano

SEASIDE CALAMARI 19½
oregano, lemon, tzatziki

MUSHROOM BRUSCHETTA 21
BC mushrooms, truffle oil, arugula
herb & garlic whipped ricotta
grana padano, ciabatta

CHICKEN WINGS 20
salt & pepper, soy ginger, buffalo, cajun

Soups

TOMATO BISQUE & GRILLED CHEESE 25
slow roasted Italian plum tomato & basil
brioche & gruyère grilled cheese, herb dijon aioli

SHOWCASE CHOWDER 25½
fennel, mirepoix, clams, scallop, prawn
local fish, bacon, grilled sourdough

Salads

WINTER GREENS 26
tuscan lettuce, poached pear, apples, cucumber
maple hazelnuts, goat cheese, cranberries
sherry & thyme vinaigrette

KALE CAESAR 26
seasonal kale, baby gem lettuce
roasted squash, brioche croutons
grana padano, caesar dressing

ADD TO ANY SALAD

PACIFIC CHINOOK SALMON	12
CHICKEN BREAST	10
PRAWNS (5)	10

The Fall Press

CHEF CRAFTED SEASONAL PANINI SANDWICHES

CHICKEN, APPLE & BRIE 27
herb roasted chicken breast, granny smith apples
double cream brie, fig spread, arugula, sourdough

MAPLE PEPPER BACON & GOUDA 26
pickled red onions, dijon aioli, smoked gouda
arugula, sourdough

ROASTED SQUASH & PESTO 24½
honey & herb roasted squash, red onion
kale, gruyere, pesto aioli, sourdough

*INCLUDES CHOICE OF FRIES OR SALAD

SUBSTITUTE

TOMATO BISQUE	2
SHOWCASE CHOWDER	4

Handhelds

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

SHOWCASE BURGER 28½
grilled 8oz chuck & brisket beef patty, bacon
american cheese, pickles, caramelized onion
lettuce, tomatoes, MO Sauce
butter toasted bun, parmesan fries

SEASONAL CLUB SANDWICH 27½
fraser valley turkey breast, bacon, provolone cheese
lettuce, tomato, cranberry & black pepper aioli
red wine onion jam, toasted white bread

Bowls

FRIED CHICKEN BOWL 34
jasmine rice, avocado, cucumber, kimchi
signature slaw, pickled pear, soy ginger sauce
showcase hot sauce, miso aioli

MUSHROOM NOODLE BOWL 30
bell peppers, onion, avocado, fried tofu
egg noodles, cashews, chili oil, star anise sauce

A CULINARY CREATION BY
CHEF EDISON ANTEJOS & HIS TEAM.

Signatures

PACIFIC CHINOOK SALMON 40
pan seared organic salmon
maple & black pepper glazed
ricotta potato gnocchi, green beans
hazelnut crumb, roasted yam purée

JUMBO PRAWN SPAGHETTINI 35
3 jumbo black tiger prawns
roasted grape tomatoes, grana padano
white wine herb cream sauce

HONEY MISO SABLEFISH 40
5oz seared sablefish, citrus & chili carrots
grilled broccolini, soy butter roasted potatoes
parsnip purée, crispy oyster mushrooms

STEAK FRITES 38
Canadian 6oz grilled AAA striploin, shallots
tuscan salad, fries, red wine jus

BUTTER CHICKEN CURRY 36½
spiced yogurt chicken thighs
tomato fenugreek gravy
cilantro, pickled red onions
mint raita, coconut jasmine rice, naan bread