

appetizers

MANHATTAN CLAM CHOWDER garnished with bacon and fresh dill // 11.50

SOUP OF THE DAY // 11.50

MIXED LOCAL ORGANIC GREENS // 13.25

CAESAR SALAD // 15.25

SPINACH SALAD hard-cooked egg, bacon, mushrooms, honey dijon dressing // 15.25

TOMATOES, BEETS & BURRATA local tomatoes, baby beets, organic burrata, basil vinaigrette and balsamic crema // 22.25

JUMBO SHRIMP COCKTAIL hot horseradish cocktail sauce // 24.00

CRAB CAKE fresh crab, pickled cucumber, roasted jalapeno tartar sauce // 23.50

TUNA POKE sashimi grade tuna, macadamia nuts and Maui onions, sesame-soy honey dressing // 22.75

FRESH OYSTERS today's best selection // 25.00

APPLEWOOD SMOKED SALMON fennel, green apple slaw and crostini // 24.00

STEAK TARTARE hand-chopped Prime Grade filet // 24.00

GOTHAM ONION BREAD // 5.50

entrées

GOTHAM CHOPPED SALAD little gem lettuce, hearts of palm, fresh local vegetables, organic chick peas, zesty champagne vinaigrette // 19.75

MARINATED THAI BEEF SALAD grilled striploin, red and yellow peppers, bean sprouts, soya sauce, lime and ginger marinade // 28.75

LOBSTER COBB SALAD Atlantic lobster meat, hickory bacon, Stilton cheese, avocado, hard-cooked egg, grape tomatoes, local organic greens // 35.50

HAND-PEELED SHRIMP SANDWICH dill mayo on white toast, classic potato salad // 19.50

HALIBUT & CHIPS // 24.50

BAJA FISH TACOS tempura-battered white fish in corn tortilla, pico de gallo, guacamole and chipotle aioli, cabbage slaw // 23.50

CHICKEN PAILLARD panko-crust and pan-fried organic free range chicken, confit cremini mushrooms, arugula, romesco sauce // 24.50

SOUTH ASIAN & ITALIAN CUTLETS // 19.75

VEGETABLE CANNELLONI semolina pasta with fresh garden vegetables, heirloom tomato compote // 22.50

GOTHAM PRIME BEEF BURGER hand-chopped beef, lettuce and beefsteak tomato on French bun, served with hand-cut fries or mixed local organic greens // 21.75

NEW YORK STEAK SANDWICH on French loaf with hand-cut fries or mixed local organic greens // 29.75

VEAL PARMESAN pan-seared milk-fed veal, roasted tomato ragout // 31.50

BEEF BOURGUIGNON Canadian Prime beef, braised in red wine and aromatic vegetables, tagliatelle pasta // 25.50

MEDALLIONS OF BEEF FORESTIERE // 33.50

FILET // 44.00

our dinner menu is always available upon request

*The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination.*

– Medical Health Officer, Vancouver Coastal Health Authority

