

appetizers

- LOCAL ORGANIC STURGEON CAVIAR** classic presentation // 165.00
- CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // 26.75
- APPLEWOOD SMOKED SALMON** fennel, green apple slaw and crostini // 29.25
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // 27.25
- FRESH OYSTERS** today's best selection // 28.00
- OYSTERS FONTINA** west coast oysters baked with spinach, bacon, and fontina cheese // 29.25
- SAUTÉED GARLIC SHRIMP** // 27.00
- TUNA POKE** sashimi grade tuna, macadamia nuts and Maui onions, sesame-soy honey dressing // 24.25
- STEAK TARTARE** hand-chopped Prime Grade filet // 25.00
- BEEF TENDERLOIN CARPACCIO** lemon aioli, shaved parmesan, crispy capers // 24.25
- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // 13.50
- SOUP OF THE DAY** // 13.50
- MIXED LOCAL ORGANIC GREENS** // 14.75
- CAESAR SALAD** // 16.50
- BEEFSTEAK TOMATO & RED ONION** crumbled Stilton cheese, buttermilk dressing // 17.50
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // 16.50
- CANDIED BEET SALAD** baby beets, organic fior di latte, local tomatoes, basil vinaigrette and balsamic crema // 24.25

DELUXE SEAFOOD TOWER

Fresh Atlantic lobster and Dungeness crab, oysters on the half shell, scallop ceviche, green lip mussels, cocktail prawns, langoustine, albacore tuna tataki, smoked & candied salmon and steelhead gravlax // 399.00

SEAFOOD PLATTER // 199.00

entrées

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|---|---|
| LONG BONE-IN RIB STEAK 48oz // 205.00 | MILK-FED VEAL CHOP // 57.75 |
| PORTERHOUSE STEAK 24oz // 108.50 | DOUBLE-CUT LAMB CHOPS // 54.75 |
| BONE-IN NEW YORK STRIP 24oz // 102.50 | ROASTED STUFFED HALF CHICKEN // 39.50 |
| NEW YORK STRIP 16oz // 89.50 | BLACKENED AHI TUNA // 43.25 |
| FILET 6oz // 46.00 | FISH MARKET SELECTION // market price |
| FILET 12oz // 92.00 | GARLIC SHRIMP // 48.75 |
| BONE-IN RIB STEAK 20oz // 79.00 | STEAK & LOBSTER filet or New York // 94.75 |
| BONE-IN RIB STEAK 32oz // 125.75 | JUMBO LOBSTER TAIL // 109.00 |
| DRY-AGED RIB STEAK 24oz // 164.00 | VEGAN POT AU FEU // 38.50 |
| DRY-AGED BONE-IN NEW YORK STRIP 20oz // 136.00 | |

extras

- | | |
|---|--|
| CHEESE TOAST // 11.75 | FIELD MUSHROOMS // 18.25 |
| BAKED IDAHO POTATO // 8.25 | SAUTÉED ASPARAGUS // 16.00 |
| MASHED POTATOES // 14.00 | SEASONAL VEGETABLES // 13.75 |
| FRENCH-FRIED POTATOES // 14.00 | BRUSSELS SPROUTS & CHORIZO HASH // 15.00 |
| ONION RINGS // 14.00 | CAULIFLOWER GRATIN // 15.75 |
| CREAMED SPINACH // 14.75 | GORGONZOLA MACARONI // 18.25 |
| CREAMED CORN // 13.75 | BÉARNAISE, PEPPERCORN or STEAK SAUCE // 5.75 |
| PORTOBELLO MUSHROOM FRIES // 14.75 | |

wines by the glass

– sparkling –

		flute 6oz
NINO FRANCO 'RUSTICO' PROSECCO // Veneto, Italy		18.00
DOMAINE CHANDON 'BRUT' // Napa Valley, California		23.00
MOET & CHANDON 'BRUT IMPERIAL' NV // Epernay, France		50.00

– white –

	glass 6oz	9oz
ARROWLEAF PINOT GRIS 2019 // Lake Country, BC	12.50	18.75
TIGHTROPE VIOGNIER 2019 // Naramata, BC	13.00	19.50
NIK WEIS 'URBAN' RIESLING 2018 // Mosel, Germany	13.00	19.50
J. LOHR 'RIVERSTONE' CHARDONNAY 2019 // Monterey County, California	16.50	24.75
CAVE DE LUGNY 'LA CARTE' 2017 // Burgundy, France	19.00	28.50
CULMINA 'UNICUS' GRUNER VELTLINER 2018 // Oliver, BC	20.00	30.00
STAG'S LEAP WINE CELLARS 'AVETA' SAUVIGNON BLANC 2018 // Napa Valley, California	26.50	39.75

– rosé –

	glass 6oz	9oz
CULMINA 'R & D' 2019 // Oliver, BC	14.00	21.00

– red –

	glass 6oz	9oz
CHATEAU DE CABRIAC 2018 // Languedoc Roussillon, France	13.00	19.50
KETTLE VALLEY MALBEC 2016 // Naramata, BC	15.00	22.50
MORAINÉ PINOT NOIR 2018 // Naramata, BC	15.25	23.00
J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON 2018 // Paso Robles, California	17.50	26.25
DAMILANO DOLCETTO 2018 // Piedmont, Italy	19.00	28.50
FRIND WINERY 'THE PREMIER' MERLOT BLEND 2019 // West Kelowna, BC	23.00	34.50
BARON DE LEY 'GRAN RESERVA' 2010 // Rioja, Spain	25.50	38.25
THE HESS COLLECTION 'ALLOMI' CABERNET SAUVIGNON 2018 // Napa Valley, California	29.00	43.50

View our full wine list online here.



cocktails

- FEATURE COCKTAIL** ask for details on our latest creation 2oz // **18.00**
- GOTHAM GIRL** Bombay Sapphire gin, hibiscus syrup, cardamom bitters, Domaine Chandon sparkling 2oz // **18.00**
- APEROL SPRITZ** Aperol, club soda, Domaine Chandon sparkling 2oz // **18.00**
- PLATA MARGARITA** Patron 'Silver' tequila, Cointreau, lime juice 2oz // **22.00**
- MOSCOW MULE** Tito's vodka, lime juice, ginger beer 2oz // **18.00**
- DARK & STORMY** Gosling's Black Seal rum, lime juice, ginger beer 2oz // **18.00**
- OLD FASHIONED** Jim Beam 'Black' bourbon, demerara syrup, Angostura bitters 2oz // **18.00**
- FRENCH 75** Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling 2oz // **18.00**
- PALOMA** Cazadores blanco tequila, lime & grapefruit juices, club soda 2oz // **18.00**
- WISHING WELL** Bacardi white rum, Averna amaro, Luxardo maraschino, lime & grapefruit juices 2oz // **18.00**
- VESPER** Grey Goose vodka, Bombay Sapphire gin, Lillet blanc 2oz // **20.00**
- NEGRONI** Bombay Sapphire gin, Campari, Martini rosso 2oz // **18.00**
- DESERT SUNSET** Gosling's Black Seal rum, Martini rosso, Cointreau, orgeat syrup, orange & lemon juices 2oz // **18.00**

bottled beer

- 33 ACRES SUNSHINE BLONDE ALE 330ml** // Vancouver, BC **9.00**
- HEINEKEN 330ml** // Netherlands **9.00**
- STELLA ARTOIS 330ml** // Belgium **9.00**
- COORS LIGHT 341ml** // USA **9.00**
- CORONA 330ml** // Mexico **9.00**
- MILLER GENUINE DRAFT 355ml** // USA **9.00**
- GUINNESS STOUT 440ml** // Ireland **9.00**
- STRANGE FELLOWS 'GUARDIAN' IPA 473ml** // Vancouver, BC **12.00**
- STRANGE FELLOWS 'TALISMAN' PALE ALE 473ml** // Vancouver, BC **12.00**

draught

- PARKSIDE 'DUSK' PALE ALE 16oz** // Port Moody, BC **9.00**
- BACKCOUNTRY 'RIDGERUNNER' PILSNER 16oz** // Squamish, BC **9.00**
- WHISTLER 'MOUNTAIN' LAGER 16oz** // Whistler, BC **9.00**
- LOCAL CRAFT BEER 16oz** // Canada **9.00**



*Cocktail prices exclusive of liquor tax
Cocktails based on 2oz. spirits 40% avg.*

