

appetizers

- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // 11.50
- SOUP OF THE DAY** // 11.00
- MIXED LOCAL ORGANIC GREENS** // 13.00
- CAESAR SALAD** // 15.00
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // 15.00
- TOMATOES, BEETS & BURRATA** local tomatoes, baby beets, organic burrata, basil vinaigrette and balsamic crema // 21.75
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // 23.50
- 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 // 24.00
- APPLEWOOD SMOKED SALMON** fennel, green apple slaw and crostini // 23.25
- STEAK TARTARE** hand-chopped Prime Grade filet // 22.50
- 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 // 34.50
- 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 // 28.75
- 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 // 24.50
- MEDALLIONS OF BEEF FORESTIERE** // 33.50
- FILET** // 38.50

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

