

DINNER MENU

To Share

- Daily Soup AQ
Baguette & Butter 7
- Fresh Baked Focaccia
Prosciutto, Fresh Ricotta Whip, Pickles 23
Smoked Salmon, Fresh Ricotta Whip, Pickles, Capers 24
- Seasonal Organic Greens 19
Macedonian Feta, Lemon Vinaigrette, Asparagus,
Cherry Tomatoes, Seasonal Pickled Vegetables (GF, V)
- Baby Gem Lettuce ‘Caesar’ 21
White Anchovies, Pork Belly,
Garlic Crouton, Pecorino, Garlic Confit Dressing
- Burrata & Heirloom Tomato Panzanella 26
Cucumber, Shallots, Basil, Balsamic Vinaigrette, Sourdough
-  Avocado & Prawn Salad 24
Iceberg Lettuce, Louie Sauce,
Cherry Tomato, Seven-Minute Egg (GF)
- Hummus & Lamb Dip 20
Lamb Keema, Sesame Seeds, Garlic Chips, Pita Bread
Add Pita \$3
-  Albacore Tuna Crudo 26
Peach Vinaigrette, Fresh Peaches, Avocado,
Crispy Shallots, Pickled Sweet Peppers (GF, DF)
-  BC Octopus Carpaccio 24
Ajo Blanco, Grapes, Bacon Vinaigrette (GF, DF)
-  Seared Hokkaido Scallops 29
Corn Beurre Blanc, Prosciutto, Asparagus,
Confit Cherry Tomato (GF)
-  Mussels & Clams 30
Artichokes a la Barigoule, Pernod, Grilled Focaccia
- Chickpea Falafel 19
Avocado Jalapeno Puree, Whipped Ricotta,
Seasonal Pickled Vegetables (V, GF)
- AAA Beef Tenderloin Carpaccio 28
Horseradish Aioli, Pecorino, Fried Capers,
Cured Egg Yolk, Crostini
- Crispy Chicken 21
Calabrian Chili & Honey Butter,
Fried Capers, Seasonal Pickles (GF)

Mains

- 6oz AAA Beef Tenderloin 62
15oz Dry Aged AAA Beef Ribeye 72
Carrot Puree, Potato Rosti, Shallot Crème Fraiche,
Seasonal Vegetables, Brandy Peppercorn Jus (GF)
-  Seared Haida Gwaii Halibut 45
Herb Beurre Blanc, Pomme Anna, Ratatouille,
Herbs & Fennel Salad (GF)
-  Grilled Swordfish 39
or Seared Steelhead 37
Quinoa Salad, Cherry Tomatoes, Olives,
Cucumbers, Sauce de Pimento (GF, DF)
-  Spaghettoni allo Scoglio 32
Prawns, Manila Clams, Mussels, Steelhead,
White Wine Sauce, Calabrian Chili, Fresh Herbs
GF Corn Pasta \$3
-  Ricotta Gnocchi alla Norma 34
Basil Marinated Fresh Mozzarella, Eggplant (V)
Add Burrata or Seared Scallop \$7 each
- Asparagus & Corn Risotto 27
Sundried Tomato, Confit Cherry Tomatoes,
Sweet Peppers, Parmigiano Reggiano (V, GF)
Add Seared Scallop \$7 each
- Grilled Lamb Eye of Loin 52
Chimichurri, Courgette Puree,
Japanese Eggplant, Sauce Vierge (GF)
- Bone-In Pork Chop Parmigiana 42
Fennel & Sweet Pepper Sugo Rosso, Mozzarella, Pangrattato,
Castelvetro Olives, Seasonal Vegetables
- Hart House Beef Burger 28
Ground Brisket, Aioli, Sauteed Mushroom,
Caramelized Onion, Dill Pickle
Aged Yellow Cheddar Cheese,
Pommes Frites or Green Salad
*Sub Truffle Frites or Caesar Salad \$3 or
Add Johnston’s Bacon \$3*

Additions

- Seasonal Vegetables 12
Pommes Frites 6
Truffle Pommes Frites 8
Pomme Puree 8

GF – Gluten Free
V-Vegetarian

