

LUNCH 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,
Cucumber, Seasonal Pickled Vegetables (GF, V)

Baby Gem Lettuce ‘Caesar’ 21
White Anchovies, Pork Belly,
Garlic Crouton, Pecorino, Garlic Confit Dressing
Add Chicken Supreme or Steelhead \$14

Burrata & Heirloom Tomato Panzanella 26
Cucumbers, Shallots, Basil, Balsamic Vinaigrette,
Organic Greens, Sourdough (V)
Add Grilled Chicken Supreme or seared Steelhead \$14

 Avocado & Prawn Salad 24
Iceberg Lettuce, Louie Sauce,
Cherry Tomato, Seven-Minute Boiled 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)

AAA Beef Tenderloin Carpaccio 28
Horseradish Aioli, Pecorino, Fried Capers,
Cured Egg Yolk, Crostini

 Mussels & Clams 30
Artichokes a la Barigoule, Pernod, Grilled Focaccia

Chickpea Falafel 18
Avocado Ricotta Puree, Piquillo Pepper Romesco,
Seasonal Pickled Vegetables (V, GF)

Crispy Chicken 21
Calabrian Chili & Honey Butter,
Fried Capers, Seasonal Pickles (GF)

GF - Gluten Free
DF – Dairy Free
V - Vegetarian

Mains

15 oz AAA Aged Ribeye Steak 62
Brandy Peppercorn Jus, Pommes Puree,
Seasonal Vegetables (GF)

 Spanish Fish & Chips 28
Ling Cod, Coleslaw, Smashed Peas, Tartar Sauce, Fries
Sub Truffle Fries \$3

 Grilled Swordfish 39 or
 Seared Steelhead 37
Quinoa Salad, Cherry Tomatoes, Olives,
Cucumbers, Sauce de Pimento (GF, DF)

 Spaghettini Allo Scoglio 32
Prawns, Manila Clams, Mussels, Steelhead,
White Wine Sauce, Calabrian Chili, Fresh Herbs
GF Corn Pasta \$3

Grilled Chicken Supreme Cacciatore 29
Olives, Bell Peppers, Baby Carrots, Crispy Potatoes,
Salmoriglio Sauce (GF, DF)

Hart House Beef Burger 28
Ground Brisket, Aioli, Sauteed Mushrooms,
Caramelized Onion, Dill Pickle
Aged Yellow Cheddar Cheese,
Pommes Frites or Green Salad
Sub Truffle Frites or Caesar Salad \$3
Add Bacon \$3

Smashed Avocado Sandwich 21
Brioche Bun, Potato Rosti, Arugula,
Sundried Tomato Aioli, Pickled Red Onion,
Pommes Frites or Green Salad (V, GF)
Add Bacon \$3

Corn & Sweet Pepper Risotto 27
Sundried Tomato, Confit Cherry Tomatoes,
Asparagus, Parmigiano Reggiano (V, GF)
Add Seared Scallop \$7 each

 Lobster & Prawn Roll 29
Lobster Bisque Aioli, Brioche Bun, Celery, Herbs
Pomme Frites or Green Salad
Sub Truffle Frites or Caesar Salad \$3

Additions

Seasonal Vegetables 12
Pommes Frites 6
Truffle Pommes Frites 8

