

Bread

Baguette & Butter 7

Fresh Baked Focaccia 24

Smoked Salmon, Fresh Ricotta Whip,
Pickles, Capers

Soup & Salad

Daily Soup AQ

Kale ‘Caesar’ 21

Brussels Sprouts, Garlic Pangrattato,
Pecorino, Garlic Confit Dressing (V)

Seasonal Greens 19

Whipped Goats Cheese, Pickled Beets,
Orange, Toasted Pumpkin Seeds,
Mustard Vinaigrette (V, GF)

To Share

 Baked Hokkaido Scallops 29

Lobster Beurre Blanc, Pomme Duchess,
Fennel Herb Salad (GF)

Wagyu Beef Carpaccio 28

Horseradish Aioli, Pecorino, Fried Capers,
Cured Egg Yolk, Crostini

Crispy Chicken 21

Calabrian Chili & Honey Butter,
Fried Capers, Pickles (GF)

Brussels Sprouts 16

Spicy Honey Butter, Pumpkin Seeds (V, GF)

Crispy Coconut Prawns 19

Louie Sauce, Arugula Salad

Roasted Acorn Squash 18

Pumpkin Seed Salsa Verde, Ricotta Cheese,
Pickled Red Onion, Toasted Pumpkin Seeds
(V, GF)

Land & Sea

Steak & Frites 52

12oz AAA Beef NY Striploin,
Brandy Peppercorn Jus,
Seasonal Salad and Fries, Truffle Aioli

Braised Lamb Shank 49

Creamy Polenta, Lamb Jus, Gremolata,
Pickled Red Onion, Sweet Mini Peppers,
Brussel Sprouts (GF)

 Seared Sablefish 45

Sundried Tomato Beurre Blanc, Potato Pave,
Confit Cherry Tomatoes, Swiss Chard,
Herb Fennel Salad (GF)

 Seared Steelhead 41

Sauce Meuniere, Cauliflower Puree,
Pearl Couscous, Harissa, Carrot, Peas,
Cherry Tomatoes

Confit Duck Leg 41

Beets & Cannellini Puree, Yellow Beets,
Grilled Broccoli, Cherry Jus

French Onion Burger 30

Caramelized Onion, Red Wine Aioli, Arugula,
Emmental Cheese,
Pommes Frites or Green Salad
*Sub Truffle Fries or Caesar Salad 3\$ or
Add Johnston’s Bacon \$3*

Pasta & Risotto

Braised Beef Pappardelle 39

Gremolata, Sauteed Wild Mushrooms,
Caramelized Onion, Pecorino
GF Corn Pasta 3\$

 Spaghetтини allo Scoglio 32

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

Potato Gnocchi Al Pomodoro 32

Burrata, Basil, Pecorino (V)
GF Corn Pasta 3\$

Beet Risotto 27

Kale, Brussels Sprouts,
Whipped Mascarpone, Calabrian Chili,
Parmigiano Reggiano (V, GF)
Add Seared Scallops \$7 each

Additions

3 Prawns 7

Scallop 7/piece

Sauteed Mushrooms 12

Pommes Frites 6

Truffle Fries 8

20% gratuity is applied to parties of 8 or more

Dine Out Vancouver 2026

(until February 12)

Three Course Dinner \$58

Optional Wine Pairing \$38

1st course

Roasted Acorn Squash

Pumpkin Seed Salsa Verde, Ricotta Cheese,
Pickled Red Onion, Toasted Pumpkin Seeds (V, GF)

Blue Mountain Brut – Okanagan Valley, BC

or

Coconut Prawns

Louie Sauce, Arugula Salad, Lemon Vinaigrette

Burrowing Owl Viognier – Oliver, BC

2nd course

Confit Duck Leg

Beet & Cannellini Puree, Yellow Beets, Grilled Broccoli, Cherry Jus

Fort Berens Estate Winery Reserve Pinot Noir – Lillooet, BC

or

Seared Steelhead

Sauce Meuniere, Cauliflower Puree,
Pearl Couscous, Harissa, Carrot, Peas, Cherry Tomatoes

Blue Mountain Chardonnay – Okanagan Falls, BC

Or

Potato Gnocchi Al Pomodoro

Burrata, Basil, Pecorino (V)

Pentage Tempranillo – Okanagan, BC

3rd course

Citrus Pavlova

Grapefruit, Orange, Chantilly Cream, Lemon Curds

or

Chocolate Sticky Toffee Pudding

Caramel Toffee Sauce, Vanilla Ice Cream, Candied Pecans