

Bread

Baguette & Butter 7

Fresh Baked Focaccia 24
Smoked Salmon, Fresh Ricotta Whip,
Pickles, Capers

Soup & Salad

Daily Soup AQ

🌱 Avocado & Prawn Salad 24
Iceberg Lettuce, Cherry Tomato,
Seven-Minute Egg, Louie Sauce,

Burrata & Beets 24
Radicchio, Marinated Beets, Pistachio,
Blackberry Vinaigrette, (V, GF)

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)

🌱 Seafood Cioppino 32
Market Fish, Mussels, Clams, Prawns,
Tomatoes, Grilled Focaccia

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

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

Hummus & Lamb Dip 21
Lamb Keema, Sesame Seeds,
Garlic Chips, Pita Bread

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\$

🌱 Spaghettini 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

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