

Breads

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)

Add seared Steelhead or Chicken Supreme 14

Seasonal Greens 19

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

To Share

 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

Add more Pita 3

Brussels Sprouts 16

Spicy Honey Butter, Pumpkin Seeds (V, GF)

Crispy Coconut Prawns 19

Louie Sauce, Arugula

Roasted Acorn Squash 18

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

Land & Sea

Steak & Frites 49

12oz AAA Beef NY Steak, Brandy
Peppercorn Jus,
Seasonal Salad and Frites, Aioli

 Seared Steelhead 39

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

Grilled Chicken Supreme 32

Mustard Blanquette Sauce, Pomme Purée,
Baby Carrots, Brussels Sprouts, Sautéed
Mushroom (GF)

Confit Duck Leg 39

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

 Seafood Pot Pie 34

Lobster, Steelhead, Prawns, Sofrito,
Lobster Bisque, Bechamel Sauce, Side Salad

Sub Kale Caesar Salad \$3

French Onion Burger 30

Caramelized Onion, Red Wine Aioli, Arugula,
Emmental Cheese,
Pommes Frites or Green Salad

*Sub Truffle Frites or Caesar Salad \$3 or
Add Johnston’s Bacon \$3*

Pasta & Risotto

Braised Beef Pappardelle 39

Gremolata, Sautéed 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)

Beet Risotto 27

Kale, Brussel Sprouts,
Whipped Mascarpone, Calabrian Chili,
Parmigiano Reggiano (V, GF)

*Add Seared Scallops \$7 each
Vegan by request*

Additions

Three sautéed Prawns 7

Scallop 7/piece

Sautéed Mushrooms 12

Pommes Frites 6

Truffle Frites 8

Dine Out Vancouver 2026

Three Course Lunch \$52

Optional Wine Pairing \$38

1st course

Roasted Acorn Squash

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

or

Coconut Prawn

Louie Sauce, Arugula Salad, Lemon Vinaigrette

2nd course

Confit Duck Leg

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

or

Seared Steelhead

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

Or

Potato Gnocchi Al Pomodoro

Burrata, Basil, Pecorino (V)

3rd course

Citrus Pavlova

Grapefruit, Orange, Chantilly Cream, Lemon Curd

or

Chocolate Sticky Toffee Pudding

Caramel Toffee Sauce, Vanilla Ice Cream, Candied Pecans