

## SATAY

- mushroom tempura, sea salt....2<sup>95</sup>
  - albacore tuna tataki soy glaze....3<sup>95</sup>
  - tiger prawn fresh herbs, garlic butter....3<sup>75</sup>
  - short rib truffle aioli....3<sup>25</sup>
  - kobe meatball tomato fondue....3<sup>25</sup>
  - buttermilk chicken jalapeño ranch....3<sup>35</sup>
  - salmon blackened spiced....3<sup>75</sup>
  - lamb shish kabob moroccan spice crust....3<sup>95</sup>
  - fried oyster herb crust, garlic aioli....3<sup>95</sup>
  - satay platter selection of all the above....27<sup>95</sup>
- served with thai slaw, ginger white soy & chinese mustard*

## SOUP & SALAD

- french onion soup....8<sup>95</sup>
- gruyère, croutons
- caprese ....12<sup>95</sup>
- vine ripened tomatoes, burrata, basil
- caesar ....7<sup>95</sup>
- hearts of romaine, white anchovies, roasted garlic dressing
- farmers market salad....8<sup>95</sup>
- artisan cheese, wild greens, baby vegetables, honey mustard dressing
- wedge....10<sup>95</sup>
- iceberg lettuce, heirloom tomatoes, crisp shallots, blue cheese dressing
- beet....10<sup>95</sup>
- arugula, bruleed goat's cheese, shallot & sherry vinaigrette
- ahi tuna nicoise....15<sup>95</sup>
- green beans, baby potatoes, olives, poached egg
- cobb....14<sup>95</sup>
- grilled chicken, tomatoes, bacon, eggs, roquefort dressing

## APPETIZERS

- carpaccio....12<sup>95</sup>
- cerignola olives, chimichurri, olive oil tuscan bread
- calamari....10<sup>95</sup>
- heirloom tomato sauce vierge



Recommended by the Vancouver Aquarium  
as an ocean-friendly seafood choice.

## BRUNCH

- glowbal benedict....12<sup>95</sup>
- crispy pancetta, hollandaise, baby greens  
potato hash
- smoked salmon benedict....12<sup>95</sup>
- dill cream cheese, hollandaise  
cheddar biscuit, potato hash
- dungeness crab benedict....16<sup>95</sup>
- citrus aioli, hollandaise, english muffin  
potato hash
- mushroom frittata....12<sup>95</sup>
- woodland mushrooms, buratta cheese  
crispy new potatoes, house greens
- huevos rancheros....12<sup>95</sup>
- grilled tortilla, fried eggs, spicy beans  
smoked bacon, guacamole
- yaletown breakfast....12<sup>95</sup>
- scrambled eggs, smoked bacon  
italian sausage, potato hash, cheddar biscuit
- lobster benedict....16<sup>95</sup>
- atlantic lobster, poached eggs, hollandaise  
crispy pancetta, cheddar biscuit
- steak & eggs....18<sup>95</sup>
- striploin, eggs any style, potato hash

## MILK & HONEY

- belgian waffle....10<sup>95</sup>
- wildflower honey, caramelized bananas  
white chocolate mousse
- wild berry panettone french toast....10<sup>95</sup>
- milk chocolate "shot", organic rosemary honeycomb
- fresh blueberry pancakes....14<sup>95</sup>
- blueberry compote, mascarpone honey  
whipped cream

EXECUTIVE CHEF JASON VALLEE | groups of 8 or more are subject to an 18% auto-gratuity

## SANDWICHES

(served with organic greens, daily soup & hand cut fries)

- tuna melt....14<sup>95</sup>
- albacore tuna, gherkins, cheddar cheese  
tuscan loaf
- lobster monte cristo....16<sup>95</sup>
- atlantic lobster, lemon mascarpone
- buratta blt....14<sup>95</sup>
- arugula, vine tomatoes, double smoked bacon, pesto aioli
- cajun chicken club....14<sup>95</sup>
- avocado mayo, beefsteak tomatoes, multigrain bread
- prime rib burger....16<sup>95</sup>
- pancetta, over easy egg, monterey jack  
grainy mustard mayo

## SIGNATURE

- baked rigatoni....14<sup>95</sup>
- bolognese, parmesan gratin
- spaghetti & kobe meatballs....16<sup>95</sup>
- spicy tomato basil sauce, garlic confit, parmigiano reggiano
- paella risotto....17<sup>95</sup>
- chorizo sausage, roasted chicken, grilled prawns, saffron
- new york striploin....21<sup>95</sup>
- cafe au lait, mashed potatoes, seasonal vegetables
- lobster linguini....19<sup>95</sup>
- char broiled ½ atlantic lobster, roasted tomato aglio olio, fresh herbs
- spring salmon....21<sup>95</sup>
- olive oil mashed potatoes, lemon beurre blanc

# BRUNCH

May 15/12