

## 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 spice....3<sup>75</sup>

lamb shish kabob moroccan spiced 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>50</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, brûléed 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

steak salad....15<sup>95</sup>  
striploin, watercress, baby potatoes, roasted shallots, garlic confit

## APPETIZERS

carpaccio....12<sup>95</sup>  
cerignola olives, chimichurri, olive oil tuscan bread

calamari....10<sup>95</sup>  
heirloom tomato sauce vierge

## 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

pappardelle....15<sup>95</sup>  
braised short ribs, woodland mushrooms, toasted pine nuts  
café au lait sauce

mushroom risotto....15<sup>95</sup>  
wild mushrooms, parmigiano-reggiano

mussels & frites....17<sup>95</sup>  
garlic chardonnay broth, hand cut fries, garlic aioli

moroccan lamb sirloin....19<sup>95</sup>  
fried eggplant, roasted red pepper saffron coulis

lobster linguini....19<sup>95</sup>  
char broiled ½ atlantic lobster, roasted tomato aglio olio, fresh herbs

paella risotto....17<sup>95</sup>  
chorizo sausage, roasted chicken, grilled prawns, saffron

🌱 spring salmon....21<sup>95</sup>  
olive oil mashed potatoes, lemon beurre blanc

🌱 sablefish....22<sup>95</sup>  
couscous, cucumbers, tomatoes, peppers, lemon vinaigrette

## STEAK

**All steaks are hand selected Canadian Prime meat  
naturally aged for maximum tenderness & flavour.**

**Steaks are broiled at 1600 degrees &  
finished with herb butter.**

(served with fried brussels sprouts & olive oil mashed potatoes)

tenderloin....26<sup>95</sup>(8oz)

striploin....28<sup>95</sup>(10oz)

rib eye bone in....33<sup>95</sup>(16oz)

## SANDWICHES

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

bbq vietwrap....13<sup>95</sup>  
bbq chicken, asian slaw, fresh cilantro

🌱 tuna melt....14<sup>95</sup>  
albacore tuna, gherkins, cheddar cheese  
tuscan loaf

steak sandwich....15<sup>95</sup>  
grilled striploin, caramelized onions, pecorino cheese

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

## LUNCH 45

monday ~ prime rib beef dip....12<sup>50</sup>  
horseradish aioli, au jus, hand cut fries

tuesday ~ rigatoni bolognese....12<sup>50</sup>  
anna's traditional recipe

wednesday ~ sweet pea ravioli....12<sup>50</sup>  
mint, ricotta, lemon cream

thursday ~ linguine amalfi....12<sup>50</sup>  
fried calamari, tomatoes, white wine, garlic, chili

friday ~ grilled striploin....16<sup>50</sup>  
wild mushroom ragoût

# LUNCH

EXECUTIVE CHEF JASON VALLEE

groups of 8 or more are subject to an 18% auto-gratuity



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

May 14/12