

HOUSEMADE DESSERTS

all desserts 9.5 each

Chocolate Milano Cake

chocolate mascarpone mousse, almond wafer crust

Lemon Tart

candied lemon

Crème Brûlée ☺

vanilla

Raspberry Sorbet

locally made

Teahouse Nanaimo Jar

a BC classic, coconut crust, custard, chocolate ganache

SUNDAY NIGHT PRIME RIB DINNER

Available from 5pm (while quantities last)

A classic 3-course special 42.5

Appetizer choice of

Daily Soup or Caesar Salad

Entree

Slow Roasted Prime Rib & Yorkshire Pudding

Add Grilled Garlic Prawns+14.

Add Roasted Mushrooms...+10.

Add herb butter lobster meat...+19.

Dessert choice of

Chocolate Milano Cake or Lemon Tart

Enjoy it on its own 35

vancouverdine.com

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TEAHOUSE

IN STANLEY PARK

R E S T A U R A N T

Est. 1978

EYE OPENERS

Mimosa

Luna Argenta prosecco, orange juice 8

Aperol Spritz

prosecco, aperol, soda 9

Pick Me Up

Baileys, espresso, ice 11

Signature Caesar

2 oz Absolut Vodka, pickle juice, fresh lime, horseradish 11.5

WEEKEND FAVOURITES

Croissants ☺

served warm with housemade seasonal jam 9

Belgian Waffles ☺

housemade, fresh seasonal fruit, maple syrup, chantilly cream18

Kassler Pork & Apple Sausage Benedict

local sausage, poached eggs, hollandaise sauce, English muffin..... 24

Lobster Eggs Benedict

lobster meat, English muffin, hollandaise sauce, hash browns, green salad29

Duck & Waffles

Brome Lake duck confit, housemade Belgian waffles, watermelon salad, maple syrup...24

Smoked Salmon Raft ☹

poached eggs, hollandaise sauce, potato latke, broccolini.....22

Spinach & Tomato Omelette ☺

aged cheddar, parmesan, hash browns, country dill toast.....21

6 oz Flat Iron Steak & Eggs

sous vide, scrambled free run eggs, fresh herbs, seasonal vegetables, hash browns, country dill toast.....24

Matcha Granola Bowl ☺

matcha honey yogurt, housemade granola, fresh seasonal fruit, blueberry compote.....15

Avocado Toast ☹

Dungeness crab, alfalfa sprouts, poached egg, cherry tomatoes, radishes.....17.5

TO START

Lamb Riblets ^{GF} slow roasted, lemon, rosemary, parsley.....	17.5
Teahouse Stuffed Mushrooms ^{GF} crab, shrimp, cream cheese.....	14.5
Mussels ^{GF} tomato, artichokes, garlic, chorizo, corn, white wine sauce.....	20
Dungeness Crab Cake ^{GF} arugula, tobiko, pickled fennel, red pepper coulis.....	19

SOUPS & SALADS

Soup of the day (cup/bowl).....	6.5/9.5
Caesar Salad shaved grana padano, parmesan crostini.....	12
Teahouse Green Salad ^V ^{GF} mixed greens, cherry tomatoes, carrots, sherry vinaigrette.....	9.5
Mediterranean Salad ^V ^{GF} tomatoes, cucumbers, olives, red onions, red bell peppers, BC goat feta.....	15
Niçoise Salad ^{GF} seared rare ahi tuna, romaine, egg, green beans, potatoes, tomatoes, olives, pickled red onions, classic niçoise vinaigrette.....	22
Grilled Prawn & Burrata Panzanella Salad burrata, tuscan bread, extra virgin olive oil, pickled red onion.....	26
Salad only ^V	18

ADD TO ANY SALAD

Lois Lake Steelhead Salmon ^{GF}9.5	grilled prawns ^{GF}14
free range chicken breast ^{GF}7.5	1/2 Avocado ^V ^{GF}3.5
seared rare Ahi tuna ^{GF}12	

TASTING BOARDS

Antipasti ^V 23
hummus, marinated artichokes, marinated seasonal vegetables,
pesto bocconcini, warm naan

Charcuterie & Cheese 25
assorted seasonal cheese & charcuterie, grainy dijon mustard, pumpkin seeds,
blueberry jam, almonds, cashews, pecan fruit crisps

ENTREES

Teahouse Fish & Chips ^{GF} tempura battered ling cod, housemade tartar sauce.....	22
BC Salmon ^{GF} Lois Lake steelhead, prepared medium unless otherwise requested, basmati rice, lemon caper sauce, seasonal vegetables.....	29.5
10 oz Prime New York Steak roasted tomato, pomme frites, broccolini.....	42
add a housemade sauce; chimichurri or red wine demi-glace +3	
add herb butter lobster meat ^{GF} +19	
add grilled prawns ^{GF} +14	

ON THE SIDE

Cauliflower ^V ^{GF} roasted, garlic butter, chimichurri.....	10
Roasted Mushrooms ^V ^{GF} garlic butter.....	10
Brussel Sprouts ^{GF} maple syrup, bacon, chili flakes.....	10