

DESSERTS

9.5 each

Sunburnt Lemon Pie

two fruit coulis

Chocolate Cake

chocolate truffle, raspberry coulis

Vanilla Crème Brûlée ^{GF}

orange zest

New York Cheesecake

caramel sauce, berry compote

Warm Apple Crumble

vanilla gelato

SUNDAY NIGHT PRIME RIB DINNER

Available from 4pm (while quantities last)

A classic 3-course special, 42.5

Enjoy it on its own, 35

APPETIZERS (CHOICE OF)

Mushroom soup, Manhattan Clam Chowder, or Caesar Salad

ENTREE

Slow Roasted Prime Rib & Yorkshire Pudding

Add Grilled Garlic Prawns+14

Add Roasted Mushrooms 10

DESSERT (CHOICE OF)

Chocolate Cake or Sunburnt Lemon Pie

X

X

SEASONS IN THE PARK Dinner Menu

APPETIZERS

Seasons Mushrooms ^{GF}

crab, shrimp, cream cheese14

Meatballs

roma tomato sauce, basil, parmesan14

Humboldt Squid & Prawns ^{GF}

flash fried, lime, sesame chili sauce16

Mussel Hot Pot ^{GF}

red Thai curry sauce20

Dungeness Crab Cake ^{GF}

corn and black bean salsa, chipotle aioli16.5

Ahi Tuna Tataki ^{GF}

avocado, lime, soy marinade, cucumber slaw16

TO SHARE

Garden Platter ^V 25

*pita, roasted red peppers, hummus, caponata, olives, gherkins, artichokes,
roasted balsamic tomato, grilled zucchini, bocconcini*

Skyline Platter 48

*prosciutto, salami, bocconcini, smoked gouda, olives, prawns, Ahi tuna,
grilled asparagus, pecan crisps*

X

X

SOUPS & SALADS

Manhattan Clam Chowder ^{GF} cup/bowl	6.5/9.5
Truffled Mushroom Soup ^V ^{GF} cup/bowl	6.5/9.5
Market Greens ^V ^{GF} fig-balsamic vinaigrette, pickled vegetables, candied pecans	9.5
Caesar Salad parmesan, capers	10.5
Salad Niçoise ^{GF} rare abi tuna, cherry tomato, olives, green beans	22
Greek Salad ^V ^{GF} tomato, cucumber, sweet bell peppers, onion, feta cheese, olives, oregano vinaigrette	15
Roasted Beet & Burrata ^V arugula, shaved roasted almonds	16

ADD TO ANY SALAD

free range fire grilled chicken breast ^{GF}	7.5	grilled garlic prawns ^{GF}	14
Lois Lake Steelhead Salmon ^{GF}	9.5	avocado ^V ^{GF}	3.5

PIZZAS & PASTA

Italian Sausage Pizza fennel, sundried tomatoes, provolone cheese	18
Pizza Margherita ^V bocconcini, vine tomatoes, basil	16
^{GF} sub gluten-free	+4
Mushroom Campanelle Pasta ^V local mushrooms, walnuts, mission figs, arugula, white wine	20
Seafood Linguine Carbonara bacon, prawns, snapper, scallops	28.5
Spaghetti Bolognese parmesan, fresh herbs	21
add meatballs	+ 7.5
^{GF} sub gluten-free pasta available on request	

FROM THE WOOD FIRED GRILL

Alderwood Grilled BC Salmon ^{GF} Lois Lake Steelhead prepared medium unless otherwise requested, wild rice, seasonal vegetables, maple butter sauce	29.5
Fraser Valley Chicken ^{GF} romesco, fingerling potatoes, market vegetables	27
Grass Fed Rack of Lamb ^{GF} white bean & bacon cassoulet, market vegetables, cabernet demi-glace	39
10 oz Fraser Valley Pork Chop mac n' cheese, mango & green apple chutney	29.5

ALDERWOOD GRILLED STEAKS

all steaks served with fries, roasted
parmesan tomato & broccolini

Filet Mignon Neptune 46 ^{GF}
crusted with crab, topped with béarnaise sauce.

7oz Grass Fed Tenderloin 39

10 oz Prime New York Striploin 42

16 oz "Bone in" Rib Steak 46

GREAT WITH STEAKS

Roasted Mushrooms ^V ^{GF}
thyme butter. 10

Charred Asparagus ^V ^{GF}
lemon, olive oil, parmesan. 10

Brussel Sprouts ^{GF}
lemon, olive oil, bacon. 10

Grilled Prawns ^{GF}
garlic. 14

Peppercorn, Red Wine or
Béarnaise Sauce 3

STEAK TEMPERATURES

BLUE
Very red, cold center

MEDIUM RARE
Red, warm center

MEDIUM WELL
Dull pink, hot center

RARE
Red, cool center

MEDIUM
Pink, hot center

WELL DONE
No pink, hot center

FROM OUR KITCHEN

Citrus-Ponzu Marinated Sablefish ^{GF} grilled lemon, market vegetables, wild rice	39.5
Braised Beef Shortrib ^{GF} fingerling potatoes, roasted root vegetables	37
Duck Confit ^{GF} fingerling potatoes, market vegetables, poached fig, cabernet demi-glace	29.5