

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

Lunch Menu

APPETIZERS

Seasons Mushrooms ^{GF}

crab, shrimp, cream cheese

14

Humboldt Squid & Prawns ^{GF}

flash fried, lime, sesame chili sauce

16

Meatballs

roma tomato sauce, basil, parmesan

14

Mussel Hot Pot ^{GF}

red Thai curry sauce

20

Dungeness Crab Cake ^{GF}

corn and black bean salsa, chipotle aioli

16.5

Italian Sausage Pizza

fennel, sundried tomatoes, provolone cheese

18

Pizza Margherita ^V

bocconcini, vine tomatoes, basil

16

^{GF} sub gluten-free

+4

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, Abi 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 toasted 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

ENTREES

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
10 oz Fraser Valley Pork Chop mac n' cheese, mango ^{GF} green apple chutney	29.5
Duck Confit ^{GF} fingerling potatoes, market vegetables, poached fig, cabernet demi-glace	29.5
Citrus-Ponzu Marinated Sablefish ^{GF} grilled lemon, seasonal vegetables, wild rice	39.5
10 oz Prime New York Striploin fries, roasted parmesan tomato, broccolini	42
add housemade peppercorn sauce or red wine sauce	+3

LUNCH FAVOURITES

BC Cod & Chips ^{GF} coleslaw, fries, house made tartar sauce	19.5
Sapa Rau Bowl ^V ^{GF} coconut jasmine rice, lemongrass yogurt, pickled papaya, mushrooms, yams, fresh vegetables, cashews, Singapore sauce	16.5
with chicken	21
with prawns	23.5
California Vegan Burger ^V pea protein patty, romesco, guacamole, fries	18
BC Salmon Burger ^{GF} Lois Lake steelhead Salmon filet, rémoulade, coleslaw, fries	18
QE Burger grass-fed beef, cheddar, coleslaw, fries	18
^{GF} sub gluten free bun	+2
add crisp bacon	+3
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	

GREAT ON THE SIDE

Roasted Mushrooms ^V ^{GF} thyme butter	10
Charred Asparagus ^V ^{GF} lemon, olive oil, parmesan	10
Brussel Sprouts ^{GF} lemon, olive oil, bacon	10

^V Vegetarian Option.

^{GF} Gluten-free Option.