

TEAHOUSE

IN STANLEY PARK

APPETIZERS

Teahouse Stuffed Mushrooms 🍄 (GF) crab, shrimp, cream cheese 14.5

Burrata & Grilled Sourdough (V) confit tomatoes, basil 18

Dungeness Crab Cake 🍣 remoulade, fennel & radish salad 19

Mussels Provençal 🍷 tomato saffron broth, baguette 22

Prosciutto Flatbread arugula, grana padano, balsamic, extra virgine olive oil 18

(GF) sub gluten-free flatbread, 4 (V) vegetarian option available on request

Prawn Cocktail (GF) cucumber, avocado, baby gem lettuce, sauce marie rose 18.50

SOUPS & SALADS

Carrot Soup (GF) 10

Caesar Salad romaine, creamy garlic dressing, parmesan crostini 12

Teahouse Salad (V) (GF) mixed lettuces, fennel, radish, tomato, carrot, cucumber, house vinaigrette 11

Mediterranean Salad (V) (GF) bell peppers, tomatoes, cucumbers, olives, red onions, goat's feta 16

+lois lake steelhead salmon 9.5

ENTREES

Duck Confit (GF) red wine jus 29

Miso Marinated Sablefish 🍣 black rice, daikon, yuzu champagne vinaigrette 42.5

Grass- Fed Rack of Lamb (GF) rosemary jus 39

Haida Gwaii Halibut 🍣 lemon caper beurre blanc 37

Green Pea & Pesto Risotto (V) (GF) acquerello carnaroli rice, grana padano 22

Lois Lake Steelhead Salmon 🍣 (GF) lemon caper beurre blanc 29.5

Linguine Vongole 🍣 fresh manila clams, chilies, grape tomatoes, white wine butter sauce 26

(GF) pasta available on request

STEAK & POMMES FRITES

all served with broccolini & roast tomato

Filet Mignon (GF) 7oz grass-fed 41

New York Striploin (GF) 10oz prime 43

+ red wine jus 3

+ 4 oz lobster tail, herb butter 21

FOR THE TABLE

Grilled Asparagus (V) (GF)
lemon, garlic dressing, 12

Bistro Brussel Sprouts (V) (GF)
chili flakes, capers, parmesan, 11

Truffle Parmesan Fries (V) (GF)
roasted garlic aioli, 9.5

DESSERT

Crème Brûlée ^{GF} vanilla 10.5

Chocolate Milano Cake light chocolate mascarpone mousse, almond wafer crust 10.5

Lemon Tart candied lemon 10.5

AFTER DINNER DRINKS

Canadian Coffee, 9.5
Cabot Maple Cream, brewed
coffee, whipped cream

Polar Bear, 9
hot chocolate, Baileys, peppermint
schnapps, whipped cream

Pick Me Up, 11.5
Baileys, espresso, ice

Quady Essensia, 7.25
orange muscat

Quails' Gate, 11
late harvest optima

Smith Woodhouse, 8.5
late bottled vintage port

Taylor Fladgate Tawny, 10.5
10 year, port

Courvoisier VSOP, 13

Hennessy XO, 24

FEATURE COCKTAILS

Cucumber Smash, 15
Hendricks gin, muddled cucumber, simple
syrup, lemon, lime

Pineapple Coconut Mojito, 12
Malibu Rum, Havana Club white
rum, pineapple juice, lime, mint

Patron Margarita, 18
Patron tequila, Triple Sec,
fresh lime juice

Tito's Lemonade, 12.5
Tito's vodka, fresh lemonade,
cranberry juice, lime

Grapefruit Aperol Spritz, 13
Patron tequila, Triple Sec,
fresh lime juice

Sangria, 8/27
Triple Sec, Peach Schnapps, fruit, available
by the glass & pitcher

Signature Caesar, 11.5
Absolut vodka, Clamato juice,
lime juice, pickle juice, horseradish

Makers Mark Old Fashioned, 13.5
Marker's Mark bourbon, muddled
orange, bitters

Grapefruit Bourbon Sour, 12.5
Jim Beam bourbon, grapefruit
liqueur, Cointreau, lemon juice

SPIRIT FREE BEVERAGES

New Fashioned, 5.5
brewed iced tea, lemon juice,
cinnamon, simple syrup

Cucumber Spritzer, 5.5
mint, cucumber, simple syrup,
lemon juice, lime juice, soda water

Raspberry Lemonade, 5.5
raspberry puree, lemonade,
soda water