

BRUNCH MENU

APPETIZERS

Humboldt Squid & Prawns flash fried, lime, sesame chili sauce **19.5**

Basil Cilantro Hummus (V) (GF) crispy chickpeas, olives, crumbled feta, warm pita bread **17.5**

Mussels Provençal (GF) shallots, garlic, white wine, fresh roma tomatoes, basil **25**

Beef Carpaccio (GF) arugula, truffle aioli, capers, lemon, shaved parmesan **22.5**

Seasons Mushrooms (GF) crab, shrimp, cream cheese **17**

Skyline Platter chef's selection of cured meats & cheeses, onion-fig jam, pecan fruit crisps, gherkins **29.5**

Crab Cake dungeness crab, roasted corn salsa, chipotle aioli **18.5**

SOUPS & SALADS

Manhattan Clam Chowder (GF) **13**

Truffle Mushroom Soup (V) (GF) **12**

Seasons Salad grilled chicken, quinoa, red peppers, romaine, cucumbers, fennel, arugula, oranges, cherry tomatoes, artichokes, avocado, toasted almonds, sherry vinaigrette **25**

Market Greens (V) (GF) cherry tomatoes, radishes, carrots, pumpkin seeds, sherry vinaigrette **13**

Caesar Salad parmesan, capers **15**

Harvest Salad (V) (GF) baby kale, romaine, maple glazed yams, beets, apple, crispy brussels sprouts, candied pecans, crumbled feta, honey dijon dressing **19**

Beet & Burrata Salad (V) (GF) arugula, pistachios, balsamic glaze, sherry vinaigrette **21**

FOR THE TABLE

Brussels Sprouts (V) lemon, chili, grana padano **12**

Lemon Butter Green Beans (V) (GF) cashews **12**

Truffle Parmesan Fries (V) chipotle aioli **12**

Lobster Tail (GF) herb butter **23**

Roasted Mushrooms (V) (GF) garlic **11**

Charred Asparagus (V) (GF) parmesan, lemon **12**

ENTRÉES

Eggs Benedict back bacon, rosemary hash browns, hollandaise sauce **21**

Smoked Salmon Benedict (GF) (GF) red onion, avocado, capers, potato latke, hollandaise sauce **23**

French Toast fruit compote, bacon, rosemary hash browns **16.5**

Steak & Eggs (GF) 6 oz new york striploin, chive scrambled eggs, rosemary hash browns **32**

Duck Confit Hash (GF) rosemary hash browns, poached eggs, hollandaise sauce **26**

Breakfast Bowl (V) (GF) rosemary hash browns, broccolini, braised cabbage, cherry tomatoes, avocado, poached eggs, hollandaise sauce **20**

Local Cod & Chips (GF) coleslaw, house-made tartar sauce, fries **25**

Impossible Burger (V) romesco, guacamole, fries **22.5**

Salmon Burger (GF) lois lake steelhead filet, rémoulade, coleslaw, fries **21.5**

QE Burger grass-fed beef, cheddar, coleslaw, fries **21.5**

Wild Mushroom Agnolotti (V) pesto cream sauce, arugula, toasted pine nuts, parmesan **26**

Seafood Linguine Carbonara bacon, prawns, snapper, scallops, cream sauce **33.5**
(GF) gluten free pasta available on request

Lois Lake Steelhead Salmon (GF) (GF) prepared medium unless otherwise requested, coconut rice, seasonal vegetables, lemon caper butter sauce **33**

10 oz Prime New York Striploin fries, seasonal vegetables **52**
+ house-made peppercorn or red wine sauce **3.5**

We politely decline modifications to the Brunch Menu, Please inform your server of any allergy concerns

EYE OPENERS

Classic Mimosa, 11
prosecco, orange or grapefruit juice

Raspberry Mimosa, 11
prosecco, raspberry purée

Moonwalk, 12.5
pink grapefruit liqueur,
grand marnier, prosecco

Sbagliato, 12.5
prosecco, campari,
sweet vermouth, orange

Rise & Shine, 12
prosecco, tequila, grenadine,
orange juice

Spring Lily, 15
lillet Blanc, prosecco, absolut vodka,
pineapple juice

Bramble, 13
beefeater gin, lemon juice, cassis

Signature Caesar, 13
absolut vodka, pickle juice,
fresh lime, horseradish

PRIME RIB SUNDAY

available from 4:30pm (while quantities last)

Slow Roasted Prime Rib
garlic mashed potatoes, seasonal vegetables, yorkshire pudding, red wine demi-glace **42**



Known as Little Mountain, Queen Elizabeth Park is the highest point of land in the city. Pictured on the cover is “Photo Session”, the iconic bronze statues of a family enjoying a day out in the park.