

BRUNCH MENU

APPETIZERS

- Croissants** (V) served warm with housemade berry compote **12**
- Prawn Sizzle** sauteed prawns, garlic, butter, crostini **19**
- Basil Cilantro Hummus** (V) 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**
- Cajun Cauliflower** (V) (GF) cajun spice, lemon, capers, cherry tomatoes, salsa verde **12**
- 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** (V) dungeness crab, arugula, lemon tarragon 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**
- Tuna & Avocado Salad** (GF) baby kale, romaine, edamame, cherry tomatoes, avocado, radish, cucumbers, sesame seeds, pepper crusted tuna, soy mustard vinaigrette **27**
- Tomato & Burrata Salad** (V) (GF) vine ripened tomatoes, arugula, olive oil, basil, balsamic glaze **21**

FOR THE TABLE

- Brussels Sprouts** (V) lemon, chili, grana padano **12**
- Truffle Parmesan Fries** (V) chipotle aioli **12**
- Roasted Mushrooms** (V) (GF) garlic **11**
- Lemon Butter Green Beans** (V) (GF) cashews **12**
- Lobster Tail** (GF) herb butter **23**
- Charred Asparagus** (V) (GF) parmesan, lemon **12**

ENTRÉES

- Eggs Benedict** back bacon, rosemary hash browns, hollandaise sauce **21**
- Smoked Salmon Benedict** (V) (GF) red onion, avocado, capers, potato latke, hollandaise sauce **23**
- French Toast** fruit compote, fresh berries, bacon, rosemary hash browns **19**
- 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** (V) coleslaw, house-made tartar sauce, fries **25**
- Impossible Burger** (V) romesco, guacamole, fries **22.5**
- Salmon Burger** (V) 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** (V) (GF) prepared medium unless otherwise requested, coconut rice, seasonal vegetables, lemon caper butter sauce **33**
- Local Halibut** (V) blistered cherry tomatoes, sun-dried tomatoes, parmesan fingerling potatoes, honey glazed carrots, broccolini, lemon butter sauce **46**
- 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 ^[5oz]
prosecco, orange or grapefruit juice

Raspberry Mimosa, 11 ^[5oz]
prosecco, raspberry purée

Moonwalk, 12.5 ^[5oz]
pink grapefruit liqueur,
grand marnier, prosecco

Sbagliato, 12.5 ^[5oz]
prosecco, campari,
sweet vermouth, orange

Rise & Shine, 12 ^[5oz]
prosecco, tequila, grenadine,
orange juice

Spring Lily, 15 ^[5oz]
lillet Blanc, prosecco, absolut vodka,
pineapple juice

Bramble, 13 ^[2oz]
beefeater gin, lemon juice, cassis

Signature Caesar, 13 ^[2oz]
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 **48**



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.