

DINNER MENU

APPETIZERS

Prawn Sizzle sauteed prawns, garlic, butter, crostini **19**

Mussels Provençal ^{GF} shallots, garlic, white wine, fresh roma tomatoes, basil **25**

Basil Cilantro Hummus ^V crispy chickpeas, olives, crumbled feta, warm pita bread **17.5**

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 ^{GF} dungeness crab, arugula, lemon tarragon aioli **18.5**

SOUPS & SALADS

Manhattan Clam Chowder ^{GF} **13**

Truffle Mushroom Soup ^V ^{GF} **12**

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**

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

Citrus Ponzu Marinated Sablefish ^{GF} coconut rice, seasonal vegetables **46**

Local Halibut ^{GF} blistered cherry tomatoes, sun-dried tomatoes, parmesan fingerling potatoes, honey glazed carrots, broccolini, lemon butter sauce **46**

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

Duck Confit ^{GF} mashed potatoes, seasonal vegetables, cabernet demi-glace **35**

Spaghetti Bolognese grass-fed beef, parmesan, fresh herbs **25**

Seafood Linguine Carbonara bacon, prawns, snapper, scallops, cream sauce **33.5**

^{GF} gluten free pasta available on request

WOOD FIRED GRILL

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

Wood Grilled Chicken ^{GF} mashed potatoes, seasonal vegetables, garlic confit jus **32**

Grass-fed Rack of Lamb ^{GF} mashed potatoes, seasonal vegetables, cabernet demi-glace **43.5**

10 oz Fraser Valley Pork Chop mac n' cheese, mango & green apple chutney **34.5**

Filet Neptune 7oz tenderloin, fresh crab, seasonal vegetables, fries, béarnaise sauce **59**

7 oz Tenderloin seasonal vegetables, fries, **48**

10 oz Prime New York Striploin seasonal vegetables, fries, **52**

+ house-made peppercorn, béarnaise or red wine sauce **3.5**

DESSERT

Vanilla Crème Brûlée ^{GF} orange zest **12.5**

Chocolate Cake chocolate truffle, raspberry coulis **12.5**

Sunburnt Lemon Pie two fruit coulis **12.5**

New York Cheesecake caramel sauce, berry compote **12.5**

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.