










BRUNCH MENU









APPETIZERS

- Humboldt Squid & Prawns** flash fried, lime, sesame chili sauce **21.50**
- Basil Cilantro Hummus**  crispy chickpeas, olives, crumbled feta, warm pita bread **17.5**
- Mussels Provençal**  shallots, garlic, white wine, fresh roma tomatoes, basil **25.5**
- Beef Carpaccio**  arugula, truffle aioli, capers, lemon, shaved parmesan **23**
- Cajun Cauliflower**  cajun spice, lemon, capers, cherry tomatoes, salsa verde **12**
- Tuna Stack** avocado, mango, wonton chips, soy vinaigrette **22**
- Seasons Mushrooms**  crab, shrimp, cream cheese **17**
- Skyline Platter** chef's selection of cheeses & cured meats, onion-fig jam, pecan fruit crisps, gherkins **29.5**
- Crab Cake**  dungeness crab, arugula, lemon tarragon aioli **19**

SOUPS & SALADS

- Manhattan Clam Chowder**  **13**
- Truffle Mushroom Soup**   **12**
- Market Greens**   cherry tomatoes, radishes, carrots, pumpkin seeds, sherry vinaigrette **13**
- Seasons Salad** grilled chicken, quinoa, red peppers, romaine, cucumbers, fennel, arugula, oranges, cherry tomatoes, artichokes, avocado, toasted almonds, sherry vinaigrette **26**
- Tomato & Burrata Salad**   arugula, extra virgin olive oil, pistachios, balsamic glaze, basil **22**
- Caesar Salad** parmesan, capers **15**
- Tuna & Avocado Salad**   baby kale, romaine, cucumber, cherry tomatoes, radish, sesame seeds, edamame, soy mustard vinaigrette **27**

FOR THE TABLE

- Brussels Sprouts**  lemon, chili, grana padano **12**
- Truffle Parmesan Fries**  chipotle aioli **13.5**
- Roasted Mushrooms**   garlic **11**
- Lemon Butter Green Beans**  cashews **12**
- Lobster Tail**  herb butter **23**
- Charred Asparagus**   parmesan, lemon **12**

ENTRÉES

- Eggs Benedict** back bacon, rosemary hash browns, hollandaise sauce **22**
- Smoked Salmon Benedict**   red onion, avocado, capers, potato latkes, hollandaise sauce **24**
- French Toast** fruit compote, fresh berries, bacon, rosemary hash browns **19**
- Steak & Eggs** 6 oz New York striploin, chive scrambled eggs, rosemary hash browns **33.5**
- Duck Confit Hash** rosemary hash browns, poached eggs, hollandaise sauce **26**
- Breakfast Bowl**  rosemary hash browns, broccolini, braised cabbage, cherry tomatoes, avocado, poached eggs, hollandaise sauce **22**
- Local Cod & Chips**  coleslaw, house-made tartar sauce, fries **25**
- Impossible Burger**  romesco, guacamole, fries **22.5**
- Salmon Burger**  steelhead filet, rémoulade, coleslaw, fries **22**
- QE Burger** grass-fed beef, cheddar, coleslaw, fries **22**
- Wild Mushroom Agnolotti**  pesto cream sauce, arugula, toasted pine nuts, parmesan **26**
- Seafood Linguine Carbonara** bacon, prawns, snapper, scallops, cream sauce **33.5**
 gluten free pasta available on request
- Local Halibut**  Haida Gwaii halibut, blistered tomato crust, parmesan fingerling potatoes, broccolini, honey glazed carrots, beurre blanc **46**
- Steelhead Salmon**  prepared medium unless otherwise requested, coconut rice, seasonal vegetables, lemon caper butter sauce **35**
- 10 oz Prime New York Striploin** fries, seasonal vegetables **56**
+ 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, 13.5 ^[5oz]
pink grapefruit liqueur,
Grand Marnier, prosecco

Sbagliato, 13.5 ^[5oz]
prosecco, campari,
sweet vermouth, orange

Rise & Shine, 13.5 ^[5oz]
prosecco, tequila, grenadine,
orange juice

Spring Lily, 15.5 ^[5oz]
Lillet Blanc, prosecco, Absolut vodka,
pineapple juice

Bramble, 13.5 ^[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 **49**



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.