

DINNER MENU

APPETIZERS

- Humboldt Squid & Prawns flash fried, lime, sesame chili sauce 21.50
- Mussels Provençal ^{GF} shallots, garlic, white wine, fresh roma tomatoes, basil 25.5
- Basil Cilantro Hummus ^V crispy chickpeas, olives, crumbled feta, warm pita bread 17.5
- Beef Carpaccio ^{GF} arugula, truffle aioli, capers, lemon, shaved parmesan 23
- Tuna Stack avocado, mango, wonton chips, soy vinaigrette 22
- Cajun Cauliflower ^V cajun spice, lemon, capers, cherry tomatoes, salsa verde 12
- Seasons Mushrooms ^{GF} 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 ^{GF} Dungeness crab, arugula, lemon tarragon aioli 19

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
- Tomato & Burrata Salad ^V ^{GF} arugula, extra virgin olive oil, pistachios, balsamic glaze, basil 22
- Caesar Salad parmesan, capers 15
- Tuna & Avocado Salad ^{GF} baby kale, romaine, cucumber, cherry tomatoes, radish, sesame seeds, edamame, soy mustard vinaigrette 27

FOR THE TABLE

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

ENTRÉES

- Citrus Ponzu Marinated Sablefish ^{GF} coconut rice, seasonal vegetables 46
- Local Halibut ^{GF} Haida Gwaii halibut, blistered tomato crust, parmesan fingerling potatoes, broccolini, honey glazed carrots, beurre blanc 46
- Cioppino ^{GF} snapper, clams, prawns, scallops, mussels, tomato fennel broth 36
- Wild Mushroom Agnolotti ^V pesto cream sauce, arugula, toasted pine nuts, parmesan 26
- Duck Confit ^{GF} mashed potatoes, seasonal vegetables, cabernet demi-glaze 36
- 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

- Steelhead Salmon ^{GF} prepared medium unless otherwise requested coconut rice, seasonal vegetables, lemon caper butter sauce 35
- Wood Grilled Chicken ^{GF} mashed potatoes, seasonal vegetables, garlic confit jus 35
- Grass-fed Rack of Lamb ^{GF} mashed potatoes, seasonal vegetables, cabernet demi-glaze 43.5
- 10 oz Fraser Valley Pork Chop mac & cheese, mango & green apple chutney 35
- Filet Neptune 7oz tenderloin, fresh crab, seasonal vegetables, fries, béarnaise sauce 63
- 7 oz Tenderloin seasonal vegetables, fries, 52
- 10 oz Prime New York Striploin seasonal vegetables, fries, 56
- + 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 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.