

LUNCH 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

- Local Cod & Chips** ^{GF} coleslaw, house-made tartar sauce, fries **25**
- Seasons Salad** grilled chicken, quinoa, red peppers, romaine, cucumbers, fennel, arugula, oranges, cherry tomatoes, artichokes, avocado, toasted almonds, sherry vinaigrette **26**
- Impossible Burger** ^V romesco, guacamole, fries **22.5**
- Salmon Burger** ^{GF} steelhead filet, rémoulade, coleslaw, fries **22**
- QE Burger** grass-fed beef, cheddar, coleslaw, fries **22**
- Little Mountain Bowl** ^V crispy tofu, quinoa, avocado, beets, cilantro basil hummus, radish, cherry tomatoes, edamame, baby kale, soy mustard vinaigrette **23**
- Cioppino** ^{GF} snapper, prawns, clams, scallops, mussels, tomato fennel broth **36**
- Wild Mushroom Agnolotti** ^V pesto cream sauce, arugula, toasted pine nuts, parmesan **26**
- Steelhead Salmon** ^{GF} prepared medium unless otherwise requested, coconut rice, seasonal vegetables, lemon caper butter sauce **35**
- Local Halibut** ^{GF} Haida Gwaii halibut, blistered tomato crust, parmesan fingerling potatoes, broccolini, honey glazed carrots, beurre blanc **46**
- Wood Grilled Chicken** ^{GF} mashed potatoes, seasonal vegetables, garlic confit jus **35**
- 10 oz Prime New York Striploin** seasonal vegetables, fries **56**
+ house-made peppercorn or red wine sauce **3.5**
- Duck Confit** ^{GF} mashed potatoes, seasonal vegetables, cabernet demi-glace **36**
- Seafood Linguine Carbonara** bacon, prawns, snapper, scallops, cream sauce **33.5**

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



^V Vegetarian Option.

^{GF} Gluten free Option.



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.