

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 **26**

Roasted Garlic & Red Pepper Hummus ^V crispy chickpeas, olives, feta, warm pita bread **17.5**

Beef Carpaccio ^{GF} arugula, truffle aioli, capers, lemon, shaved parmesan **23**

House-made Meatballs grass-fed beef, pork, roma tomato sauce, fresh basil, parmesan **19**

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 **19.5**

SOUPS & SALADS

Manhattan Clam Chowder ^{GF} **14**

Truffle Mushroom Soup ^V ^{GF} **13**

Market Greens ^V ^{GF} cherry tomatoes, radishes, carrots, pumpkin seeds, sherry vinaigrette **13.5**

Beet & Burrata Salad ^V ^{GF} arugula, pistachios, balsamic glaze, sherry vinaigrette **22**

Caesar Salad parmesan, capers **15**

Harvest Salad ^{GF} baby kale, romaine, beets, maple glazed yams, brussels sprouts, candied pecans, apples, goat's cheese, honey Dijon dressing **19.5**

+ Chicken **8**, + Salmon **9.5**

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 **27**

Impossible Burger ^V romesco, guacamole, fries **23**

Salmon Burger ^{GF} steelhead filet, rémoulade, coleslaw, fries **22.5**

QE Burger grass-fed beef, cheddar, coleslaw, fries **22.5**

Little Mountain Bowl ^V crispy tofu, quinoa, avocado, beets, roasted garlic & red pepper hummus, radish, cherry tomatoes, edamame, baby kale, soy mustard vinaigrette **24**

Cioppino ^{GF} snapper, prawns, clams, scallops, mussels, tomato fennel broth **37**

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

Steelhead Salmon ^{GF} prepared medium unless otherwise requested, parmesan fingerling potatoes, seasonal vegetables, lemon caper butter sauce **35**

Wood Grilled Chicken ^{GF} mashed potatoes, seasonal vegetables, garlic confit jus **35**

10 oz Prime New York Striploin seasonal vegetables, fries **57**
+ house-made peppercorn or red wine sauce **3.5**

Duck Confit ^{GF} mashed potatoes, seasonal vegetables, cabernet demi-glace **37**

Seafood Linguine Carbonara bacon, prawns, snapper, scallops, cream sauce **34**

^{GF} gluten free pasta available on request

DESSERT

- Vanilla Crème Brûlée ^{GF} orange zest 13
- Chocolate Cake chocolate truffle, raspberry coulis 13
- Sunburnt Lemon Pie two fruit coulis 13
- New York Cheesecake caramel sauce, berry compote 13

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.