

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 **27**

Roasted Garlic & Red Pepper Hummus ^V crispy chickpeas, olives, feta, warm pita bread **17^{.50}**

Beef Carpaccio ^{GF} arugula, truffle aioli, capers, lemon, shaved parmesan **23^{.50}**

Seasons Mushrooms ^{GF} crab, shrimp, cream cheese **17^{.50}**

Sticky Chicken Teriyaki sauce, bok choy, red peppers, sesame seeds, cashews **17**

Skyline Platter chef's selection of cheeses & cured meats, onion-fig jam, pecan fruit crisps, gherkins **29^{.50}**

Crab Cake ^{GF} Dungeness crab, arugula, lemon tarragon aioli **20^{.50}**

SOUPS & SALADS

Manhattan Clam Chowder ^{GF} **14^{.50}**

Truffle Mushroom Soup ^V ^{GF} **13^{.50}**

Market Greens ^V ^{GF} cherry tomatoes, radishes, carrots, pumpkin seeds, sherry vinaigrette **13^{.50}**

Beet & Burrata Salad ^V ^{GF} roasted beets, arugula, sherry vinaigrette, pistachios, balsamic glaze **23**

Caesar Salad parmesan, capers **16**

ENTRÉES

Citrus Ponzu Marinated Sablefish ^{GF} coconut rice, seasonal vegetables **49**

Cioppino ^{GF} snapper, clams, prawns, scallops, mussels, tomato fennel broth **38**

Slow Braised Lamb Shank garlic mashed potatoes, broccolini, red peppers, zucchini **42**

Wild Mushroom Agnolotti ^V pesto cream sauce, arugula, toasted pine nuts, parmesan **27**

Duck Confit ^{GF} mashed potatoes, seasonal vegetables, cabernet demi-glace **39**

Spaghetti Bolognese grass-fed beef, parmesan, fresh herbs **27^{.50}**

Seafood Linguine Carbonara bacon, prawns, snapper, scallops, cream sauce **35**
^{GF} gluten free pasta available on request

WOOD FIRED GRILL

Steelhead Salmon ^{GF} prepared medium unless otherwise requested, parmesan fingerling potatoes, seasonal vegetables, lemon caper butter sauce **37^{.50}**

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

Grass-fed Rack of Lamb ^{GF} mashed potatoes, seasonal vegetables, cabernet demi-glace **44**

10 oz Fraser Valley Pork Chop mac & cheese, mango & green apple chutney **39**

Filet Neptune 7 oz tenderloin, fresh crab, seasonal vegetables, fries, béarnaise sauce **68**

7 oz Tenderloin seasonal vegetables, fries **57**

10 oz Prime New York Striploin seasonal vegetables, fries **62**
+ house-made peppercorn, béarnaise or red wine sauce **3.50**

FOR THE TABLE

Cajun Cauliflower ^V cajun spice, lemon, capers, cherry tomatoes, salsa verde **12^{.50}**

Brussels Sprouts ^V lemon, chili, grana padano **12^{.50}**

Truffle Parmesan Fries ^V chipotle aioli **13^{.50}**

Roasted Mushrooms ^V ^{GF} garlic **11**

Lobster Tail ^{GF} herb butter **26**

Charred Asparagus ^V ^{GF} parmesan, lemon **12^{.50}**

DESSERT

- Vanilla Crème Brûlée ^{GF} orange zest 13^{.50}
- Chocolate Cake chocolate truffle, raspberry coulis 13^{.50}
- Sunburnt Lemon Pie two fruit coulis 13^{.50}
- New York Cheesecake caramel sauce, berry compote 13^{.50}

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 52



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.