

## STARTERS

- Mixed Green Salad** \$11  
*oven roasted Roma tomatoes, Nicoise olives, Parmesan croutons, red wine & grainy mustard vinaigrette*
- Cascade Cheese Board** \$12  
*three cheese selections with stewed figs, toasted nuts, apple slices & crostini*
- Crisp Calamari** 🌊 \$11  
*lemon & oregano breading, roasted red pepper & smoked paprika aioli*
- Rocket & Heirloom Tomato Salad** \$12  
*toasted sunflower seeds, aged sherry vinaigrette*
- Cured Wild Sockeye Salmon** 🌊 \$14  
*pickled red onion, watercress, mustard sauce, crostini*
- House Smoked Albacore Tuna** 🌊 \$13  
*pickled beet root, fried capers, crème fraiche & shallot crisps*
- Malaspina Mussels** 🌊 \$12  
*steamed with yellow curry & light cream, naan bread*
- Caramelized Onion & Goat Cheese Tart** \$13  
*pickled beet, buttered Swiss chard*
- Mushroom Pizza** \$14  
*roasted mushrooms, pesto, edam & goat's cheese, fresh spinach*
- House Made Sausage Pizza** \$15  
*fresh basil, tomato slices, baby mozzarella, tomato sauce*

## MAINS

- Tagliatelle Amatriciana** \$15  
*smoked, then braised pork cheeks, tomato sauce, fresh chili, tagliatelle pasta*
- Brie Baked Polenta** \$15  
*white beans, cherry tomato & thyme, rocket puree*
- Red Wine Braised Beef** \$19  
*bubble & squeak, grilled asparagus*
- Roasted Pacific Halibut** 🌊 \$19  
*dauphinois potato, honey roasted baby carrots, Roma tomato jam*
- Grilled Wild Sockeye Salmon** 🌊 \$18  
*asparagus risotto, green beans, blood orange & chive sauce*
- Yarrow Meadows Farm Duck Breast** \$18  
*chive gnocchi, cippoline onions, oyster mushrooms, huckleberry gastrique*
- Pemberton Meadows Natural Beef Burger** \$14  
*white Ivanhoe cheddar, house made bacon, crispy shallots, three mustard aioli, hand cut fries & mini green salad*
- Cascade Veggie Burger** \$12  
*sundried tomato, barley & chick pea patty, red pepper aioli, hand cut fries & mini green salad*

## SIDES

- pomegranite glazed beets \$5
- grilled asparagus, olive oil, Maldon salt \$7
- crisp polenta fries & curried mayo dip \$6
- hand cut French fries \$4



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

It's always our goal to use sustainable seafood and humanely raised meats.

For groups of 10 or more a 17% gratuity will be added.