


## large

served until 10pm

<b>10oz grilled bc pork chop</b>	24
rosemary roasted potatoes, lardons, pearl onions, arugula, apple puree, pan jus	
<b>chicken tikka masala</b> (national dish of great britain)	18
creamy tomato curry, basmati rice, papadum, cilantro, mango chutney, pickled red onion	
- substitute chickpeas for a vegetarian version	17
<b>ubc farm squash farrotto</b>	18
blue hubbard squash puree, grilled asparagus, goat cheese, poached egg	
<b>pan seared smoked steelhead trout</b>	22
wilted kale, chickpeas, chanterelle mushrooms, kelp, mustard cream, lemon	
<b>roasted free range bacon wrapped chicken</b>	23
potato, savoy cabbage, crispy sage, stilton cream	
<b>steak frites</b>	23
grilled heritage angus flat iron steak, roasted garlic, tomato provençal, red wine jus, kennebec chips	
<b>cascade burger</b>	17
blue goose ranch organic beef, double smoked bacon, cheddar, tomato chutney, kennebec chips	
<b>veggie burger</b>	16
north african spiced chickpea patty, garlic yogurt, pickled cucumber, kennebec chips	

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## desserts

<b>london fog crème brûlée</b>	8
earl grey tea, vanilla bean, turbinado sugar, scottish shortbread	
<b>raspberry &amp; bitter chocolate cheesecake</b>	8
graham cracker crumble	
<b>apple &amp; cinnamon crumble</b>	8
rum caramel, vanilla bean ice cream	
<b>house made sorbet</b> 	8
daily flavour	

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Executive Chef: Tim Evans



Recommended by the Vancouver Aquarium as ocean-friendly.



We proudly use Sole Food Farms sustainable urban produce.



Mealshare will provide one meal to someone in need. | @MealshareTeam #Buy1Give1

It's always our goal to use sustainable seafood and humanely raised natural meats. Our menu changes often to reflect seasonality.

For groups of 10 or more a 18% gratuity will be added.