

Appetizers

Twice Cooked Fries	truffle oil / rosemary / parmesan	9
🌊 Dungeness Crab and Mango Roll	calamari salad / spicy aioli / citrus ponzu	13
🌊 Albacore Tuna Tataki	citrus / asian pear / heart of palm / miso vinaigrette	13
Carrot Velouté	preserved lemon crème fraiche	8
🌊 Ling Cod Taco	lime yogurt / pickled red cabbage / golden pineapple salsa	11
Angus Beef Satay	coconut curry aioli	12
🌊 East and West Coast Oysters	fresh lemon / horseradish / pickled pepper mignonette	3 / each
Charcuterie Board	cured meats / selection of cheese / wine jellies / crackers	24

Salads

Artisan Greens	pickled sunchoke / radish / chèvre noir / ice wine vinaigrette	9
Roasted Heirloom Beet Salad		
	house cured salmon / fairwinds farm goat cheese coulis / sherry vinaigrette	10
Baby Romaine Lettuce	roast garlic dressing / sous vide chicken / pecorino / brioche wafer	11
Prawn and Frisée Salad	confit potato / green beans / cocktail tomatoes / warm olive dressing	11

Mains

Angus Beef Burger	cheese curds / bacon bits / caramelized onion mayo	16
🌊 Pad Thai	beef / spot prawns / red curry / candied cashews / fresh basil / rice noodles	22
Wild Mushroom Lasagna	winter mushrooms / spinach / sundried tomato emulsion	19
🌊 Miso Black Cod Donburi	oyster mushrooms / shredded beef sticky rice / teriyaki sauce	26
🌊 Seared Qualicum Bay Scallop	dungeness crab / celery root velouté / local root vegetables	27
🌊 Wild Sockeye Salmon	kuri squash ravioli / savoy cabbage / black trumpet	25
Sous Vide Chicken Breast		
	ricotta gnocchi / bacon lardons / braised pearl onion / red wine gastrique	24
Alberta Beef Striploin		
	layered potato / tomato jam / vital green creamed spinach / shimeji mushrooms	29
Braised Short Rib	heirloom carrot / leek / sunchoke / pomme purée	28



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

An 18% service gratuity will be added to all tables of 8 or more

Executive Chef Duncan Ly & Chef de Partie Quinn Staple