


WATER




-  Seared Haida Gwaii Halibut 34
pomme puree, winter greens, citrus vinaigrette, market vegetables
-  Thai Bouillabaisse 34
salmon, halibut, mussels, scallops, coconut-almond rice cake, Thai curry broth
-  Citrus and Dill Crumbed Sablefish 34
squash puree, wehani rice, brown butter, market vegetables
-  Scallops & Pork Belly 34
cured pork belly, red bean cassoulet, market vegetables

LAND

-  Grilled Chicken Breast 28
chili lime marinated, seasonal vegetables, fingerling potato salad, shaved fennel and pea tendrils
- Grilled Beef Tenderloin 6oz 33
AAA beef, Dubliner cheddar orechiette, seasonal vegetables, smoked black cherry, port and natural juices
- Slow Roasted Prime Rib 30
mashed potato, seasonal vegetables, yorkshire pudding and forest mushroom jus

	8oz	30
	10oz	33

dauphinoise potato available on request
- Braised Short Ribs 30
AAA beef, pomme puree, cipollini onions, sauce braisage
- Duck Breast 29
duck confit croquette, black barley, smoked cherry jus, market vegetables

-  *gluten free* *please ask your server about*
-  *vegetarian* *modifying any dish to suit any*
-  *vegan* *dietary requirement*

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

*All prices subject to additional 5% GST
 Groups of 8 or more will be subject to an 18% gratuity