

satays

Lamb Chop honey glaze	4 ⁵⁰	Tiger Prawn fresh herbs, garlic butter	3 ⁵⁰	Lobster curry butter poached	7 ⁹⁵
King Mushroom herbs, olive oil	3 ²⁵	Coconut Chicken spicy tropical glaze	2 ⁹⁰	Wagyu Chuck black sea salt	9 ²⁵
Sea Scallop speck, guava glaze	4 ⁵⁰	Kobe Meatball tomato fondue	2 ⁹⁰	Wild Salmon blackened spice	3 ⁵⁰
Ahi Tuna panko crust, tobiko aioli	3 ⁵⁰	Short Rib truffle aioli	2 ⁹⁰	Hamachi Crudo pineapple ponzu	3 ⁹⁰

all satays served with thai slaw, ginger white soya and hot chinese mustard

Chef's Selection

25

Premium Selections

43

soups

Soup of the Day ask server	7
French Onion traditional french onion soup, gruyère, croutons	8

salads

Caprese vine ripened tomatoes, buffalo mozzarella extra virgin olive oil	11
Caesar hearts of romaine, white anchovies roasted garlic, shaved parmigiano reggiano	8
Beets arugula, pecorino, sherry & shallot vinaigrette	12
Wedge blue cheese, soft poached egg, bacon french country dressing	10
Spinach crispy wild boar bacon, boursin hazelnut vinaigrette	12
Ahi Tuna Nicoise green beans, baby potatoes, olives poached free range egg	14
Cobb Salad grilled chicken, tomato, bacon, free range egg roquefort vinaigrette	14
Steak Salad grilled 6oz striploin, watercress, potato roasted shallots, garlic confit	15

appetizers

Crispy Calamari heirloom tomato coulis	10
Ahi Tuna Springroll tropical slaw	10
Jumbo Tiger Prawn Cocktail house-made cocktail sauce	15
Dungeness Crabcakes dungeness crab, watercress aioli	15

signature

Rigatoni Pomodoro tomatoes, garlic, basil, burrata cheese	12
Spaghetti Kobe Meatballs spicy tomato basil sauce, garlic confit parmigiano reggiano	16
Veal Piccata lemon, capers, white wine, spaghetti pomodoro	16
Lamb Shank mushroom risotto, pinot noir jus	16
Papardella braised short ribs, woodland mushrooms toasted pinenuts, cafe au lait	15
Linguine jumbo tiger prawns, tomato, oregano, capers stewed tomatoes, olives	17

steak

All steaks are hand selected naturally aged for maximum tenderness and flavor. Steaks are broiled at 1700 degrees and finished with café de paris butter

(served with french beans and whipped potatoes)

Tenderloin AAA	<u>8 oz</u> 26
Striploin AAA	<u>10 oz</u> 28
Bone in Ribeye AAA	<u>16 oz</u> 33

prime rib

Slow roasted, resulting in the most tender, juicy and flavorful prime rib

(served with whipped potatoes, green beans red wine jus, horseradish)

Prime Rib AAA	<u>10oz</u> 25
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sandwiches

(served with organic greens and hand cut fries)

Roasted Chicken Club double smoked bacon, tomatoes, watercress aioli	13
Steak Sandwich grilled striploin, hot chinese mustard, asiago arugula	15
Prime Rib Burger pancetta, over easy egg, monterey jack grainy mustard mayo	16
Lobster Grilled Cheese atlantic lobster, creamed leeks three cheeses	15

from the grill

(served with french beans and whipped potatoes)

Half Roasted Chicken fresh herbs, extra virgin olive oil	19
Wild Salmon lemon vermouth butter	19
Jumbo Tiger Prawns garlic butter	19
Sablefish café de paris butter	24

lunch 45

MONDAY ~ Rigatoni Bolognese Anna's traditional recipe	12
TUESDAY ~ Mussels and Frites white wine, italian parsley, garlic	12
WEDNESDAY ~ Sweet Pea Ravioli mint, ricotta, lemon cream	12
THURSDAY ~ Linguine Fruit de Mere prawns, mussels, calamari, tomato, basil	12
FRIDAY ~ Grilled Striploin wild mushroom ragout	16

Executive Chef
Erik Heck

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

January 14/10