



## **Appetizers**



### **Seafood Chowder 8 / 12**

Fresh B.C. salmon, Halibut and Clams in a fresh tomato broth



### **Ahi Tuna Tataki 13**

Togarashi seared blue rare Ahi, Cucumber, candy cane beet, carrot, arugula, and cilantro with ginger orange soy reduction

### **Local BC Crab Cakes 16**

Pea shoot, orange segments and edamame salad with mango citrus vinaigrette

### **Rangeland Bison Carpaccio 13**

Truffle scented rocket greens with fresh shaved parmesan, Yukon gold potato gaufrette

### **Galliano Island Mussels 14**

White wine citrus garlic butter or garlic tomato broth with toasted rustic baguette

### **Grilled Flatbread Pizzas 14**

(Choice of)

Spinach, caramelized onion and tricolor tomato sauce, with local mozzarella, goat feta cheese

or

Pepperoni and wild mushrooms with bbq tomato sauce and local mozzarella

or

Poached prawns with roasted grape tomato, Fresh basil pesto and local mozzarella

## **Salads**

### **Organic Quinoa Salad 10**

White and red quinoa, organic baby greens, rooftop mint, fresh watermelon, shaved red onion, goat feta and toasted pumpkin seeds with lemon honey vinaigrette

### **Spinach and Arugula 9**

Sweet peppers, edamame, cucumber, fried chick pea and grape tomato with ginger soy reduction

### **Lobby Caesar 9**

Crisp romaine, house made dressing with grapeseed oil, parmesan cheese tossed croutons and crispy capers

## **Entrée Salads**

### **Lobby Cobb Salad 16**

Grilled chicken breast, organic greens, cherry tomatoes, sliced egg, organic hickory smoked bacon, avocado with blue cheese tossed in a grainy Dijon dressing

### **Rocket Greens With Grilled Steak 17**

Grilled 6oz sterling silver flat iron steak on peppery greens with grape tomatoes, caramelized onion, peppers & Dijon vinaigrette

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*Party of 8 or more subject to 16% service charge*



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## Entrees

### Filet Mignon 30

Organic bacon wrapped filet with potato fondant, wild mushroom ragout, lemon truffle butter and Cabernet demi glaze

### Braised Beef Short Rib 24

Parsnip and Yukon gold mash, sweet glazed baby carrot and grilled asparagus with red wine braissage

### Baby Back Rib 25

Pan seared corn, cilantro and goat feta polenta with fennel slaw and whiskey glaze

### Butter Chicken 17

Authentically spiced sauce, cilantro and roasted cashews on coconut basmati rice with grilled naan  
(substitute tofu at no charge)

### Bbq Tofu 15

Braised quinoa grilled asparagus with roasted red pepper and parsley herb sauce

### Herb Crust Rack of Lamb 29

Potato dauphinoise, spring vegetables and rosemary brandy jus

### Pan Seared Haida Gwaii Halibut 26

Pan fried yams, Sweet corn and asparagus salsa with crumbled macadamia

### Pacific Cod & Chips 15

Lemon and dill tempura batter, coleslaw, crispy fries and caper tarragon tartar sauce

### Grilled B.C Salmon 25

Spring pea risotto, semi dried vine tomato and sauté baby carrot

### Tiger Prawn Linguini 19

Sundried tomato sauce, white wine, Shallot, garlic and herb anchovy butter

### Chicken & Wild Mushroom Penne 16

Grilled chicken, sauté wild mushrooms, chorizo sausage in porcini Alfredo

## Sides

Grilled chicken / Tiger prawns 9

6oz Salmon filet 12

Whipped garlic potato 5    Baby grilled asparagus 6

Yam or crispy fries 7

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