

# Sonora Room Restaurant

## Dinner Menu

### Mains

#### **West Coast Seafood Cioppino \$34**

Salmon, Halibut, Clams, Mussels,  
Tomato Fennel Broth, Roasted Local Garlic Aioli, Grilled Bread

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir*

#### **Maple Hill Farms Chicken Breast \$33**

Cherry Tomato Bread Pudding, Local Cucumber, Goat Feta, White Balsamic

*Wine Suggestion: Burrowing Owl Estate Winery Merlot*

#### **8oz Cache Creek Rib-Eye Steak \$38**

Organic Potato Pave, Heirloom Tomato Stack, Roasted Onions, Basil,  
Red Wine Reduction

*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Sauvignon*

#### **Yarrow Meadows Duck Breast \$34**

Basil Gnocchi, Chorizo Sausage, Butter Lettuce, Vegetables, Romesco Sauce

*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc*

#### **Basil Pesto and Ricotta Polenta \$29**

Tomato & Fresh Basil Sauce, Wild Mushrooms, Watercress, BC Parmesan

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir*

#### **Yakima Valley Lamb Sirloin \$36**

Spiced Cauliflower Florets, Bacon Lardons, Purple Potatoes,  
Roasted Grapes, Yogurt, Fresh Mint

*Wine Suggestion: Burrowing Owl Estate Winery Syrah*

*Brock Bowes*

**Executive Chef**

Stainless Steel Salt and Pepper Pumps are available for retail sale, please ask your server!

*We respectfully request that you refrain from using cellular phones in the restaurant.*

*Please note we automatically add a 17% gratuity to groups of 8 people or more.*

**Ocean Wise.**



All seafood options on this menu are recommended by the  
Vancouver Aquarium's Ocean Wise program as ocean-friendly.