

Lunch Menu

Mains

West Coast Seafood Cioppino \$23

Salmon, Halibut, Clams, Mussels,
Tomato Fennel Broth, Roasted Local Garlic Aioli, Grilled Bread
Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Lamb Merguez Sausage Sandwich \$22

Lake Village Bakery Ciabatta Bun, Dijon Aioli, Arugula, Smoked Mozzarella
Choice of: Soup of the Day or Organic Greens
Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

BBQ Pulled Pork Sandwich \$21

Root Vegetable Slaw, Balsamic Aioli, House Made Herb Bun
Choice of: Soup of the Day or Organic Greens
Wine Suggestion: Burrowing Owl Estate Winery Malbec

Basil Pesto and Ricotta Polenta \$19

Tomato and Fresh Basil Sauce, Wild Mushrooms, Watercress, BC Parmesan, Fresh Mint
Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Fraser Valley Duck Leg Confit \$23

Basil Gnocchi, Chorizo Sausage, Butter Lettuce, Spring Vegetables, Basil Aioli
Wine Suggestion: Burrowing Owl Estate Winery Merlot

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.