

## BRUNCH MENU

### APPETIZERS

**Humboldt Squid & Prawns** flash fried, lime, sesame chili sauce **18**

**Mussels Provençal** <sup>GF</sup> shallots, garlic, white wine, fresh roma tomatoes, basil **22**

**Seasons Mushrooms** <sup>GF</sup> crab, shrimp, cream cheese **14.5**

**Skyline Platter** chef's selection of cured meats & cheeses, onion-fig jam, pecan fruit crisps, gherkins **27**

**Slow Roasted Barbecue Ribs** house rub **17.5**

### SOUPS & SALADS

**Manhattan Clam Chowder** <sup>GF</sup> **11**

**Truffle Mushroom Soup** <sup>V</sup> <sup>GF</sup> **10**

**Seasons Salad** grilled chicken, quinoa, red peppers, romaine, cucumbers, fennel, arugula, oranges, cherry tomatoes, artichokes, toasted almonds, sherry vinaigrette **23**

**Market Greens** <sup>V</sup> <sup>GF</sup> cherry tomatoes, radishes, carrots, candied pecans, sherry vinaigrette **10.5**

**Salad Niçoise** <sup>GF</sup> rare ahi tuna, tomatoes, egg, olives, potatoes, green beans **23.5**

**Caesar Salad** parmesan, capers **13**

### FOR THE TABLE

**Brussel Sprouts** <sup>V</sup> lemon, chili, grana padano **12**

**Lemon Butter Green Beans** <sup>V</sup> <sup>GF</sup> cashews **12**

**Truffle Parmesan Fries** <sup>V</sup> chipotle aioli **10.5**

**1/2 Lobster** <sup>GF</sup> drawn butter **market price**

**Roasted Mushrooms** <sup>V</sup> <sup>GF</sup> garlic **10**

**Housemade Focaccia** <sup>V</sup> **5**

### ENTRÉES

**Eggs Benedict** back bacon, rosemary hash browns, hollandaise sauce **18**

**Smoked Salmon Benedict** <sup>GF</sup> red onion, avocado, capers, potato latke, hollandaise sauce **21**

**French Toast** fruit compote, bacon, rosemary hash browns **16**

**Steak & Eggs** <sup>GF</sup> 6 oz new york striploin, chive scrambled eggs, rosemary hash browns **26**

**Duck Confit Hash** <sup>GF</sup> rosemary hash browns, poached eggs, hollandaise sauce **23**

**Breakfast Bowl** <sup>V</sup> rosemary hash browns, broccolini, braised cabbage, cherry tomatoes, avocado, poached eggs, hollandaise sauce **19**

**Local Cod & Chips** <sup>GF</sup> coleslaw, house-made tartar sauce, fries **23**

**Impossible Burger** <sup>V</sup> romesco, guacamole, fries **20.5**

**Salmon Burger** <sup>GF</sup> lois lake steelhead filet, rémoulade, coleslaw, fries **19.5**

**QE Burger** grass-fed beef, cheddar, coleslaw, fries **19.5**

**Gnocchi Pomodoro** <sup>V</sup> <sup>GF</sup> cherry tomatoes, peppers, butternut squash, arugula, tomato sauce **23**

**Seafood Linguine Carbonara** bacon, prawns, snapper, scallops, cream sauce **29.5**

<sup>GF</sup> gluten free pasta available on request

**Lois Lake Steelhead Salmon** <sup>GF</sup> prepared medium unless otherwise requested, coconut rice, seasonal vegetables, lemon caper butter sauce **29.5**

**Grilled Halibut** <sup>GF</sup> roasted parmesan potatoes, market vegetables, lemon beurre blanc **39**

**10 oz Prime New York Striploin** fries, seasonal vegetables **46**

+ house-made peppercorn or red wine sauce **3**

## DESSERT

Vanilla Crème Brûlée <sup>GF</sup> orange zest 10.5

Chocolate Cake chocolate truffle, raspberry coulis 10.5

Sunburnt Lemon Pie two fruit coulis 10.5

Butterscotch Pot de Crème tahini cookie 10.5

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## EYE OPENERS

**Mimosa, 9**  
prosecco, fresh squeezed  
orange juice

**Kir Royale, 9.5**  
prosecco, casis

**French 75, 10**  
prosecco, beefeater gin,  
lemon juice, simple syrup

**Pick Me Up, 11.5**  
baileys, espresso, ice

**Canadian Coffee, 9.5**  
cabot maple cream, coffee

**Polar Bear, 9**  
hot chocolate, baileys, peppermint  
schnapps, whipped cream

## FEATURE COCKTAILS

all cocktails are made with fresh pressed juices

**Cucumber Smash, 15**  
hendricks gin, muddled cucumber,  
simple syrup, lemon, lime

**Pineapple Coconut Mojito, 12.5**  
malibu rum, havana club white  
rum, pineapple juice, lime, mint

**Patron Margarita, 18.5**  
patron tequila, triple sec,  
fresh lime juice

**Sparkling Greyhound, 13.5**  
fresh squeezed grapefruit,  
absolut vodka, prosecco

**Signature Sangria, 10.5/33**  
white or red sangria  
with fresh fruit

**Kentucky Mule, 12.5**  
jim beam bourbon, lime juice,  
ginger beer

**Signature Caesar, 12**  
absolut vodka, clamato juice,  
lime juice, pickle juice, horseradish

**Makers Mark Old Fashioned, 15.5**  
markers mark bourbon, muddled  
orange, bitters

**Grapefruit Aperol Spritz, 13.5**  
grapefruit liqueur, aperol, fresh  
squeezed grapefruit juice, prosecco

**Aperol Tequila Sour, 13**  
olmeca tequila, aperol, pineapple  
juice, lemon juice, bitters

**Botanist Negroni Bianco, 14.5**  
botanist gin, lillet, vermouth,  
orange twist

## SPIRIT FREE BEVERAGES

**Fresh Pressed Juice, 5.5**  
orange or grapefruit

**Garden Spritzer, 5.5**  
mint, cucumber, simple syrup,  
lemon juice, lime juice, soda water

**Raspberry Lemonade, 5.5**  
raspberry puree, lemonade,  
soda water

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## PRIME RIB SUNDAY

available from 4:30pm (while quantities last)

**Slow Roasted Prime Rib**  
garlic mashed potatoes, seasonal vegetables, Yorkshire pudding, red wine demi-glace 39