

DINNER MENU

APPETIZERS

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

Mussels Provençal ^{GF} shallots, garlic, white wine, fresh roma tomatoes, basil **22**

Seasons Mushrooms ^{GF} 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

Truffle Mushroom Soup ^V ^{GF} **10**

Manhattan Clam Chowder ^{GF} **11**

Market Greens ^V ^{GF} cherry tomatoes, radishes, carrots, candied pecans, sherry vinaigrette **10.5**

Salad Niçoise ^{GF} rare ahi tuna, tomatoes, egg, olives, potatoes, green beans **23.5**

Caesar Salad parmesan, capers **13**

FOR THE TABLE

Brussel Sprouts ^V lemon, chili, grana padano **12**

Lemon Butter Green Beans ^V ^{GF} cashews **12**

Truffle Parmesan Fries ^V chipotle aioli **10.5**

1/2 Lobster ^{GF} drawn butter **market price**

Roasted Mushrooms ^V ^{GF} garlic **10**

Housemade Focaccia ^V **5**

WOOD FIRED GRILL

Lois Lake Steelhead Salmon ^{GF} prepared medium unless otherwise requested coconut rice, seasonal vegetables, lemon caper butter sauce **29.5**

Fraser Valley Chicken ^{GF} mashed potatoes, seasonal vegetables, mustard demi-glace **29**

Grass-fed Rack of Lamb ^{GF} mashed potatoes, seasonal vegetables, cabernet demi-glace **39**

10 oz Fraser Valley Pork Chop mac n' cheese, mango & green apple chutney **29.5**

Grilled Halibut ^{GF} roasted parmesan potatoes, market vegetables, lemon beurre blanc **39**

Filet Neptune 7oz Tenderloin, fresh crab, seasonal vegetables, fries, béarnaise sauce **52**

7 oz Tenderloin seasonal vegetables, fries, **42**

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

16 oz "bone in" Ribeye seasonal vegetables, fries, **49**

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

ENTRÉES

Citrus Ponzu Marinated Sablefish ^{GF} coconut rice, seasonal vegetables **42.5**

Gnocchi Pomodoro ^V ^{GF} cherry tomatoes, peppers, butternut squash, arugula, tomato sauce **23**

Duck Confit ^{GF} mashed potatoes, seasonal vegetables, cabernet demi-glace **32**

Spaghetti Bolognese grass-fed beef, parmesan, fresh herbs **23.5**

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

^{GF} gluten free pasta available on request

DESSERT

Vanilla Crème Brûlée ^{GF} 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**

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

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**