

# DINNER

5:30pm to 9pm

## Small Plates

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Salmon Poke 13  
soy & sesame dressing  
avocado mousse, preserved yolk,  
crisps

Cheese Selection 24  
three types of Canadian cheese  
seasonal chutney,  
lavash & fruit bread

BC Oysters 24/ dozen  
mignonette

## Soup & Salads

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Marinated Tomato Salad 10  
goat cheese mousse,  
local balsamic vinegar, basil tuille

Organic Green Salad 10  
soy onion dressing,  
fried potato strings

Add  
grilled chicken breast 12  
torched tuna 15  
salmon 13

Soup du Jour 9  
ask your server

## Main Dishes

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BC Salmon 25  
pan seared, cream cheese ravioli,  
seasonal vegetables

Beef Bavette Steak 26  
grilled, yuzu kosho, pickles,  
QP mayo, pommes frites

Oven Roasted Chicken Breast 24  
crispy garlic potatoes,  
green beans

Linguine Carbonara 27  
scallops, double smoked bacon,  
uni, tobiko

Vegetarian Gnocchi 22  
truffle yolk emulsion,  
celeriac purée, parmesan

Burger 17  
house cured bacon, aged cheddar,  
lettuce, tomato, brioche bun,  
choice of pommes frites  
or organic green salad

Fish & Chips  
ao nori battered cod,  
pommes frites  
1 pc 17  
2 pcs 23

