

Lunch

STARTERS

Fresh Burrata Cheese

Roasted garlic crostini, tomato jam, balsamic reduction, extra virgin olive oil, basil 13.00

Local Dungeness Crab Cakes 🚱

Spicy citrus mayo, avocado salsa 18.00

Italian White Bean Soup Root vegetables, white cannellini beans, orzo rice 9.00

Warm Artichoke Dip

Marinated artichoke hearts, Parmesan, Mozzarella, roasted garlic served with sourdough points. 13.00

Yellow Fin Tuna Tataki

Avocado, scallions, micro greens, wasabi served with a ponzu vinaigrette. 16.00 🚱

LUNCH SIZED SALADS

Acapulco Chicken

Avocado, corn, Feta cheese, dates, mixed organic greens and spiced grilled chicken breast served with a peanut-lime dressing 17.00

Butter Lettuce

Cucumbers, mixed baby green butter lettuce, strawberries, tomatoes, and sun dried cherries served with honey lime vinaigrette 12.00

Any guest consuming alcohol must be of legal drinking age

Prices do not include applicable taxes and gratuities

The Ocean Wise symbol next to a seafood item is the Vancouver Aquarium's assurance of an ocean friendly seafood choice 🥹

ming raw or under cooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

18% gratuity added to parties of 6 or more

Caesar Salad

Croutons, Grana Padano, romaine hearts served with creamy garlic dressing 12.00 add Chicken for 6.00 or Salmon for 10.00

Chicken BLT Salad

Avocado, baby lettuce, bacon, croûtons, grilled chicken breast served with a Greek Goddess dressing 18.00

BURGERS AND SANDWICHES

served with your choice of fries, caesar or green salad

Certified Angus® Beef Burger

Lettuce, pickles, red onion, tomato, marble cheddar and our signature burger sauce, served on toasted Brioche bun 16.00

San Francisco Club

Apple-wood smoked bacon, lettuce, mayo, roasted turkey breast served on toasted artisan sourdough 16.00

served with your choice of fries, caesar or green salad

Grilled Chicken Panini

grilled chicken breast, balsamic bacon onion jam, basil, Mozzarella, tomatoes. 16.00

Ham and Cheese Panini

Marble cheddar and emperor ham 16.00

Veggie Panini

Balsamic, grilled red onion, marinated eggplant, Mozzarella, pesto, Roma tomatoes 16.00

MAINS

All pastas are served with shaved Grana Padano

Linguine and Meatballs

Certified Angus® beef, basil and onions with a San Marzano tomato sauce 22.00

Papparedelle Pork Ragu

Slow roasted pork shoulder, soffrito, oregano, calabrian chilli, served in a tomato cream sauce 22.00

Pacific Black Cod and Chips @

Tempura battered BC Sablefish served with crispy french fries, lemon and tartar sauce 19.00

Seafood Linguine

Bistro shrimp, tiger prawns, and scallops served in a San Marzano tomato sauce 24.00

Wild Mushroom Ravioli

seasonal ,mushrooms, asparagus, spears, mascarpone, Parmesan cream sauce, white truffle oil 23.00

SIDES 6.00

Garlic bread, grilled asparagus, french fries, steamed vegetables or roasted potatoes