

# LUNCH + DINNER

## soup + salad

- SEAFOOD CHOWDER** | crowded bowl of clams, house smoked bacon, catch, mussels, cream, herbs, vegetables, served with house-made focaccia bread 15
- GARDEN SALAD** | baby kale, spinach + arugula, cherry tomatoes, carrot, edamame, peppers, white balsamic vinaigrette 15 GF VE
- CAESAR SALAD** | romaine lettuce, crispy bacon, capers, focaccia croutons, parmesan cheese, crispy anchovies, house-made lemon + roasted garlic dressing 18
- TEMPEH KALE BLISS** | baby kale, quinoa, carrots, maple-mustard tempeh, pumpkin seeds, tahini dressing 19 GF VE
- +ADD TO ANY SALAD: PRAWNS +7, CHICKEN +7, TEMPEH +6**

## burgers + sandwiches

- includes choice of fries or greens | upgrade to caesar, sweet potato fries or chowder +4*  
*burgers are handmade in-house using fresh ground western canadian beef | gluten free bun available +2*
- T19 BURGER** | beef patty, bacon, house smoked cheddar, LTOP, T19 sauce, brioche 23
- GRILLED CHICKEN CLUB** | melted swiss, lettuce, tomato, bacon, preserved lemon garlic mayo, warm ciabatta bread 23
- PRESSED SHORT RIB BEEF DIP** | slow cooked short rib, house smoked cheddar, horseradish aioli, arugula, au jus 24
- CRISPY CHICKEN SANDWICH** | crispy buttermilk chicken, slaw, chipotle mayo, brioche 24
- DOUBLE TRUFFLE BACON ROYALE** | two beef patties, truffle aioli, bacon, house smoked cheddar, caramelized onion, brioche 26

## land + sea

- SEAFOOD FETTUCCINE** | house-made pasta with mussels, clams, prawns, in roasted tomato sauce 26
- BOMBAY STYLE CHICKEN CURRY** | tender chicken thighs, butter curry sauce, basmati rice, papadum, naan 23
- PAD THAI** | stir-fried rice noodles in a tangy tamarind sauce, prawns, egg, tofu, bean sprouts, roasted peanuts 23
- KOREAN RICE BOWL** | korean bbq beef, carrots, pickled mushrooms, spinach, house-made kimchi, cucumber, green onion, fried egg, korean bbq sauce 23 VEGAN AVAILABLE
- LAMB SHANK** | slow cooked lamb shank, garlic mashed potato, local farmgate vegetables, pan jus 28 GF
- WILD CAUGHT SOCKEYE SALMON** | fingerling potato, cremini mushroom, crispy kale 29 GF
- BRAISED SHORT RIB** | house-made spinach gnocchi, truffle cream sauce, red wine demi-glace 29
- FISH + CHIPS** | beer battered ling cod, fries, house-made slaw, tartar sauce 23
- ROASTED HALF CHICKEN** | rossdown farms chicken, fingerling potatoes, local farmgate vegetables, pan jus 28
- CERTIFIED ANGUS STRIP STEAK “FRITES”** | local farmgate vegetables, truffle parmesan fingerling potatoes, demi-glace 34 GF

## sides

- LOCAL FARMGATE VEGETABLES** 8 GF
- ROSEMARY SWEET POTATO FRIES WITH CHIPOTLE MAYO** 8
- TRUFFLE PARMESAN FINGERLING POTATOES** 8
- MAPLE BACON BRUSSELS SPROUTS** 9

## dessert

- PISTACHIO SUNSET**  
chocolate soil, orange meringue, pistachios, almond ice cream 12
- STICKY TOFFEE PUDDING**  
house-made sticky toffee pudding, burnt caramel served with vanilla ice cream 12
- FOUND THE FAIRWAY**  
coconut marshmallow filled with passionfruit, vanilla sponge cake, biscoff 14 VE

Please note, our kitchen contains nuts, soy, wheat and other known allergens and cross-contamination may occur. Please advise your server of any known allergies. Prices subject to tax and gratuity. 18% gratuity added for groups of 8 and larger.

VE = VEGAN/PLANT BASED V = VEGETARIAN GF = GLUTEN FRIENDLY