

SHARES

CRISPY FISH TACOS | baja slaw, salsa roja, honey chipotle crema (3) 17

ROSS DOWN FARMS WINGS | choice of salt + pepper, buffalo hot, tandoori dry spiced or sweet chili; blue cheese dip 19 GF

SHEET PAN NACHOS | yellow corn tortillas, tomato, onion, olives, melted cheese, salsa, sour cream, jalapeños 26 GF V
| **ADD GUACAMOLE +6** | **CHICKEN +7** | **PULLED BEEF +7**

SALADS

EDAMAME POWER BOWL 19 GF VE
quinoa, cabbage, carrot, bell pepper, spinach, citrus vinaigrette

BURRATA + TOMATO 21
handmade local burrata cheese, local heirloom tomatoes, watermelon, olive oil + fresh basil, sea salt, balsamic

CHEF'S CAESAR 18
romaine, crispy bacon, capers, focaccia crouton, parmesan, roasted garlic dressing | **ADD PRAWN OR CHICKEN +7** | **CRISPY TOFU +4**

BURGERS + SANDWICHES

*choice of fries or greens | upgrade to caesar or chowder +4
burgers are handmade in-house using fresh ground
western canadian beef | gluten free bun available +2*

T19 DELUXE BURGER 23
bacon, applewood smoked cheddar, LTOP, T19 sauce

DUKKAH SPICE LAMB BURGER 24
lettuce, tomato, cucumber, feta, piri piri mayo

GRILLED CHICKEN CLUB 23
melted swiss, lettuce, tomato, bacon, whipped garlic mascarpone, warm ciabatta bread

PRESSED RIB EYE AU JUS 23
applewood smoked cheddar, pickled onion, horseradish cream

BACON + EGG SANDWICH 17
one fried free run egg, bacon, melted cheddar, mayo, lettuce, tomato, crispy hashbrown [**AVAILABLE UNTIL 2PM**]

STAPLES

BOMBAY STYLE CHICKEN CURRY 22
cumin basmati rice, papadum chat, naan

BUTTERMILK FRIED CHICKEN 24
fries, slaw, piri piri mayo

PRAWN PAD THAI 24 GF
stir-fried rice noodles, prawns, eggs, tofu, roasted peanuts, bean sprouts | **RECIPE INSPIRED BY OUR FRIENDS AT LAKESIDE GRILL MAYFAIR LAKES**

FISH + CHIPS 24
crispy steamworks battered bc ling cod, slaw, lemon tartare sauce | **RECIPE INSPIRED BY OUR FRIENDS AT TABLE NINETEEN VICTORIA**

KOREAN RICE BOWL 23 GF
pulled bbq beef, pickled carrots, shiitake mushroom, spinach, cucumber, green onion, kimchi, fried egg, sesame chili sauce, miso dressing

VEGAN RICE BOWL 19 GF VE
bbq tofu, pickled carrot, shiitake mushroom, spinach, cucumber, green onion, kimchi, sesame chili sauce, miso dressing

BITES

SEAFOOD CHOWDER 14
crowded bowl of clams, house smoked bacon, catch, cream, herbs + vegetables, focaccia crouton

WAGYU BEEF DUMPLINGS 17
ponzu dipping sauce

DUSTED CALAMARI 18 GF
preserved lemon + chipotle aioli

LETTUCE WRAPS 15
fresh veggies, water chestnut, iceberg lettuce, sweet chili hoisin, crispy rice noodles

CHOICE OF CHICKEN OR TOFU

GARLIC GINGER DRY RIBS 16 GF

PIZZA

we make our dough fresh in-house, daily

CHEF'S PIE 21
housemade sausage, green olive, feta, garlic + chili, tomato sauce

MARGARITA 19 V
fresh mozzarella, tomato, basil, parmesan + olive oil

WILD MUSHROOM 20
braised beef, garlic cream base, applewood cheddar, balsamic

PROSCIUTTO + PEAR 21
truffle cream base, roasted pear, finished with arugula, prosciutto, balsamic
RECIPE INSPIRED BY OUR FRIENDS AT TABLE NINETEEN WHISTLER

CALABRESE 22
pepperoni, calabrese salami, coppa, garlic oil + tomato sauce, fior di latte + parmesan cheese

DINNER

FROM 5PM

served with local farmgate vegetables

BRAISED LAMB SHANK 31
pan jus, garlic mashed potato

MISO ROASTED SABLEFISH 37
sticky rice, ginger soy glaze

ROASTED PORCHETTA 30
warm potato salad with corn + house smoked bacon, apple cider jus

GRILLED 8oz STRIP STEAK 46
braised short rib + potato samosa, grill butter



SWEET TREATS

LEMON TART + HONEY MERINGUE 11

BANANA FOSTER SUNDAE 13 GF

DARK CHOCOLATE CRÈME BRÛLÉE 11

*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 V = VEGETARIAN GF = GLUTEN FRIENDLY