

**Yukon Gold Fries** 6  
Homemade ketchup, pesto mayo & spiced aioli  
*N.V. Parés Baltà*  
*Cava* 6.10 (3oz) ~ 12.30 (6oz)

**Grilled Flatbread** 7  
Curried Eggplant & cabbage sprouts  
*2008 Cascina Degli Ulivi*  
*Other Italian Varietals* 6.80 (3oz) ~ 13.50 (6oz)

**Cauliflower & Cheddar Soup** 7  
Parsley & sage  
*2009 Terre Borboniche*  
*Greco Bianco* 6.90 (3oz) ~ 13.80 (6oz)

**Wild Mushrooms on Toast** 8  
Toscano cheese, thyme & sour cream  
*2007 Weinrieder*  
*Pinot Blanc* 8.10 (3oz) ~ 16.30 (6oz)

**Mini Burger Poutine** 9  
2 year old cheddar & housemade bbq sauce  
*2005 Lammershoek*  
*Mysterious mixture...* 6.30 (3oz) ~ 12.50 (6oz)

**Grilled Ontario Asparagus** 9  
Dijonaise & chives  
*2006 Southbrook*  
*Chardonnay* 9.80 (3oz) ~ 19.50 (6oz)

**Cheddar & Apple Salad** 9  
Caramelized walnuts, grapes & mustard dressing  
*2007 Terre Rouge*  
*Southern Rhone Blend* 9.10 (1oz) ~ 18.30 (2oz)

**Heritage Pork Terrine** 11  
Pistachio, dried cranberries & Kozlik's mustards  
*2005 Château Soucherie*  
*Chenin Blanc* 7 (1oz) ~ 14 (2oz)

**Beet Risotto** 10  
Wild arugula, confit tomatoes & goat cheese  
*2005 Vigna Meridiana*  
*Merlot* 7.90 (3oz) ~ 15.80 (6oz)

**Rare Tuna & Smoked Pirckerel** 12  
Spicy mayo, ancient grain toast & greens  
*2009 Terre Borboniche*  
*Greco Bianco* 6.90 (3oz) ~ 13.80 (6oz)

**Qualicum Bay Scallops** 14  
Lentil puree, baby bok choy & radish  
*2008 Fielding Estate*  
*Chardonnay* 5.90 (3oz) ~ 11.80 (6oz)

**Grilled Wild Pacific Salmon** 13  
Green bean, snap peas, cherry tomatoes & olives  
*2008 Matthew Waldin*  
*Macabeo* 5.90 (3oz) ~ 11.80 (6oz)

**Crispy Pork Belly** 13  
Creamy white beans, pomegranate molasses & leeks  
*2008 Sottimano*  
*Nebbiolo* 11.30 (3oz) ~ 22.50 (6oz)

**Grilled Dry Aged Striploin** 15  
Garlic rapini, Yukon gold potato hash & jus  
*2005 Madrigal*  
*Cabernet Sauvignon* 9.80 (3oz) ~ 19.50 (6oz)

**Selection of Artisanal Canadian Cheese** 16  
*1995 Domaine Gardiès 'Ambré' Vin Doux Naturel*  
*Grenache Blanc* 15 (1oz) ~ 30 (2oz)

**Chocolate Chip Cookie Dough Ice Cream** 7  
Chocolate chip cookie  
*2007 Chateau des Charmes*  
*Late Harvest Riesling* 7 (1oz) ~ 14 (2oz)

**Whole Grain Bread Pudding** 7  
Apricot compote & cocoa syrup  
*2007 Chateau des Charmes*  
*Late Harvest Riesling* 7 (1oz) ~ 14 (2oz)

**Frozen Strawberry Parfait** 7  
Kawartha rhubarb  
*Undurraga*  
*Semillon 'Late Harvest'* 6 (1oz) ~ 12 (2oz)

*An 18% Gratuity Will Be Charged To  
Parties of 6 or More*



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

**Saturday July 17, 2010**  
Bryan Burke - Chef  
Adam Dolley - Sous Chef  
Richard Healy - Sommelier, A.I.W.S.