



## Brunch



### **Signature Crab Cake Benny 17**

Two poached eggs on house made Pacific crab cakes, served with chef's famous hollandaise sauce and potato Lyonnaise

### **Breakfast Poutine 16**

Potato Lyonnaise with sautéed chorizo, bell pepper, wild mushrooms, cheese curds and gravy topped with poached eggs and hollandaise sauce

### **Eggs Benedict Lobby Style 14**

Two poached eggs, hollandaise sauce and potato Lyonnaise, back bacon or Pacific wild smoked salmon or sautéed baby spinach & feta

### **[GF] Steak and Eggs 18**

Grilled 6oz Alberta AAA flat iron steak, two eggs any style served with potato Lyonnaise & toast

### **[GF] Brunch Omelette 14**

Three eggs with goat feta, fire roasted peppers & spinach, served with potato Lyonnaise & toast

### **[GF] Northshore Breakfast 15.95**

Two eggs any style, potato Lyonnaise, choice of English bangers, hickory smoked bacon or back bacon served with toast & coffee



### **Smoked Salmon Bagel 14**

Toasted multigrain bagel with wild B.C. smoked salmon, cream cheese, capers, red onions, lemon, served with fresh fruit

### **[GF] Egg White Frittata 14**

Avocado, spinach, bell peppers & feta, served with mixed greens with Dijon dressing

### **Buttermilk Pancakes 12**

Served with pure Canadian maple syrup

### **Signature Daily Soup Cup 6 / Bowl 9**

Made fresh daily

### **[GF] Chargrilled Chicken & Organic Greens 19**

Local chicken breast, organic greens, cherry tomatoes, sliced egg, hickory-smoked bacon, avocado with Danish blue cheese tossed in a grainy Dijon dressing

### **Crispy Caper Caesar 8**

Crisp romaine, house made dressing with parmesan cheese, tossed croutons and crispy capers

### **Angus Burger 16**

Hand formed Certified Angus Beef®, hickory smoked bacon, B.C. cheddar, vine tomato, lettuce, and onions on brioche bun



### **Grilled B.C Salmon Sandwich 16**

Fresh local wild Sockeye with lettuce, vine tomato, beet slaw and caper tartar sauce on brioche bun

### **Chicken Sandwich 16**

Creole spiced chicken breast, hickory smoked bacon, roasted garlic chipotle aioli, avocado, lettuce and vine tomatoes on brioche bun



### **Pacific Lingcod & Chips 17**

Lemon and dill tempura batter, beet slaw, crispy fries and caper tarragon tartar sauce

### **Mushroom and Chicken Penne 18**

Grilled chicken, sautéed wild mushrooms, chorizo sausage in Porcini Alfredo



### **Signature Crab Cakes 17**

Frisée, orange segments, bell peppers, and edamame salad with mango citrus vinaigrette

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### **Beverage Suggestions**

**Espresso 3.95 Cappuccino 4.5**

**Café latte 4.5**

**Selection of Juices 3.95**

Orange, grapefruit, cranberry, apple, Pineapple & tomato

**Brut Sparkling Wine 7**

**Caesar 6.25 Mimosa 6.75**

**Ocean Wise**



Recommended by Vancouver Aquarium as an ocean-friendly seafood choice

GF – Gluten Free (please specify to your server)

Party of 8 or more subject to 17% service charge