




Lunch Menu of the Week

We appreciate your patience and understanding during our students' training.

Appetizers



\$8

- Vine Ripened Tomato & Bocconcini Salad with Grill Wine Chorizo
OR
 Steamed P.E.I. Mussels & Manila Clams with Curry Ginger Sauce & Crostini
OR
Soup du Jour

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Entrées

\$15

-  Pan-Fried Arctic Char with Chutney
OR
Rack of Lamb Provençale with Mint Sauce
OR
 Chicken Breast Blanquette with White Prawns

All entrees are served with our daily selection of accompaniments & seasonal vegetables.

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Desserts


\$6

Please visit our dessert window for today's selection of pastries.

3 Course Set Menu \$24

Please note a 15% service charge will be added.

*Beverages, Taxes & Service Charge are additional.
Vegetarian dishes available upon request.
Some dishes may contain nuts.*

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