



bistro

## Lunch

### Charcuterie Plate

Chef's Selection Meats and Cheese  
Olives, Fruit Compote, Grainy Mustard  
Rosemary Cracker Bread  
Single - 15/Platter - 25

### Fresh Bread with Butter

3

### Marinated Olives

4

### Black Olive Tapenade

4

### Pita and House made Hummus

4

### Salted Edamame Beans with Lime and Mint

4

### Spiced Rum Creme Bruleé Cinnamon Twist

6

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### Chocolate Hazlenut Terrine

7

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### Warm Pumpkin Spice Bread Pudding Carmel Sauce, Candied Walnuts

6

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### Three Chocolate Truffles

5

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## Lunch

### Daily Soup Creation

Rosemary Cracker Bread  
5

### Daily Soup Creation and Half Sandwich

Please ask your server  
10

### Artisan Greens

Crumbled Blue Cheese  
Candied Walnuts  
Green Apple Vinaigrette  
Sm 6/Lg 9

### Marinated Beet Salad

Pea Shoots, Goat Gouda  
Orange Vinaigrette  
Sm 6/Lg 9

### Fire Roasted Chicken Sandwich

Granny Smith Apple  
Hickory Smoked Bacon, Camembert  
Basil Aioli, on Fococcia  
Choice of Soup, Artisan Greens or House Frites  
*Available Gluten Free!*  
12

### Steak Sandwich

Caramelized Onion  
Sautéed Mushroom & Red Pepper,  
Aged Cheddar, Roasted Garlic Aioli  
Choice of Soup, Artisan Greens or House Frites  
*Available Gluten Free!*  
12



### Local Catch

Please ask your server for details  
14

### Albacore Tuna Niçoise

Grilled Potatoes, Green Beans  
Sundried Tomato Capers Dressing  
12



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

