

dinner

starters, salads & soups

Pacific Rim Seafood Platter

Make Your Own or Try All \$32.
• Double smoked bacon wrapped scallops 8.
• Tuna carpaccio, ginger lime mayonnaise 10.
• Alaskan king crab gratin 8.
• Giant tiger prawn cocktail 11.
• Alderwood smoked salmon, gravlax tartar, caviar & potato crisps 9.
(no substitutions please)

Jumbo Tiger Prawns Cocktail

classic cocktail sauce 15.

Fraser Valley Salad Greens

late harvest ice wine vinaigrette 13.

Caesar Salad

candied bacon, crisp parmesan cup, focaccia croutons 12.
★add grilled chicken or jumbo tiger prawns 7.50
★side Caesar 7.

Coast to Coast Seafood Chowder

Atlantic ice shrimp, Pacific salmon, Day Boat scallops, Alaskan halibut, sablefish 12.
(no substitutions please)

French Onion Soup "au Gratin"

with toasted crouton, gruyère & Swiss cheese 11.

Daily Soup Feature...seasonally & market inspired 10.

entrées

West Coast Cobb Salad

Dungeness crabmeat, avocado, hard boiled free range egg, candied bacon, grape tomatoes, blue cheese, hearts of romaine, light Caesar dressing 21.

Northern Bouillabaisse

Alaskan king crab, jumbo tiger prawns, scallops, mussels, clams, sablefish, Saffron broth 30.
(no substitutions please)

Pacific Dungeness Crab & Wild Salmon Cake

Thai red curry sauce, green papaya & carrot salad 27.

Crisp Seared Pacific Salmon

sautéed spinach, sundried tomato infused polenta, lemon butter sauce 27.

Queen Charlotte Sablefish

crushed potato with Dungeness crab, braised fennel, sauce choron 26.

Tempura Fish & Chips

giant tiger prawns, Pacific salmon, Alaskan halibut, yuzu tartar sauce, French fries 23.
(no substitutions please)

Teriyaki Glazed Stir Fry

★tender chicken, jumbo prawns or tofu with crisp market vegetables, bean sprouts, jasmine scented rice 23.

Jiju's Coconut Chicken Curry

basmati rice, chapati, papadam, pickles, raita 24.
★Curry is served medium. If you wish it hot, please notify your server

Nut Free Basil Pesto Rotini

Mediterranean vegetables, niçoise olives, spicy Italian sausage, Quattro Formaggio 26.

Orange & Star Anise Scented

Braised Lamb Shank

Kalamata olives, French beans, butter whipped Yukon gold potatoes 28.

"Prime" 32 Day Aged New York Steak

Béarnaise sauce or Meritage vintners jus, bouquetière of vegetables
8oz - 32., 10oz - 36.

★add jumbo tiger prawns, 2 pieces 5.

★see Enhancements for additional accompaniments

Celery Root & Baldwin Apple Ravioli

brown almond butter 21.

"Prime" Alberta Beef Burger

Kaiser bun, lettuce, tomato, onion, kosher dill, horseradish mayonnaise. Roquefort, cheddar or Swiss cheese. French fries or mixed greens, choice of dressing 18.

★add mushrooms, avocado or bacon 2.

Herb Focaccia Panini

Provolone cheese, portabello mushrooms, fire roasted peppers, eggplant, zucchini, pesto aioli. French fries or mixed greens, choice of dressing 18.

ENHANCEMENTS

add-on price based on purchase with Entrée

Pommes Frites with lobster poutine 10.

Sautéed BC mushroom medley 6.

Steamed market select vegetables 5.

Creamy "MacCheese", Armstrong cheddar, truffles 8.

Carnaroli parmesan & herb risotto 8.

Yukon gold potato mash 6.

★*To compliment your meal, please ask for our dessert sampler \$3.50 each*

Angelo's Pasta Bar Buffet Lunch (Friday) – \$25 per person (tax additional)
Enjoy the weekend at the Pan Pacific Vancouver - Saturday Opera Buffet and
Sunday Market Brunch – \$49 per person (tax additional)

**\$1.00 from Pasta Bar lunch and Opera dinner will be donated to
Covenant House and Canuck Place charities respectively**

Please notify your server if you have allergy concerns. Split Orders add \$4.00. Tax additional.

10/01/09