

APPETIZERS

CAESAR SALAD 13.

maple candied bacon bites

★add grilled chicken or jumbo tiger prawns 8.

★side Caesar 7.

FRASER VALLEY SALAD GREENS

vanilla poached pear, Cambozola cheese,

candied pecans, vinaigrette dressing 16.

★add grilled chicken or jumbo tiger prawns 8.

MAINS

WEST COAST COBB SALAD

Dungeness crabmeat, avocado, hard boiled free range egg, candied bacon, grape tomatoes, blue cheese, hearts of romaine, light Caesar dressing 22.

SOYA MARINATED QUEEN CHARLOTTE SABLEFISH

shiso infused quinoa, oven dried tomatoes, chili aioli, fresh vegetables 27.

Oyster Bay Sauvignon Blanc, NZ 12.50 (5 oz. gls)

Mission Hill "Five Vineyards" Pinot Noir, BC 11.

(5 oz. gls)

PAN SEARED RED SNAPPER AND PRAWNS

house-made gnocchi, artichoke hearts, spinach, creamy lobster sauce 24.

Red Rooster Riesling, BC 10.50 (5 oz. gls)

Sumac Ridge Unoaked Chardonnay, BC 10. (5 oz. gls)

CHEF PAUL'S INDIAN CURRY

Chicken Jalfrezi with green peppers & onion tomato sauce 25.

OR Vegetables & Paneer (Indian cottage cheese) Jalfrezi 24.

served with lentils, basmati rice, whole wheat chapati, papadam, pickles, raita

★Curries are served medium. If you wish it hot please notify your server.)

Red Rooster Riesling, BC 10.50 (5 oz. gls)

Tinhorn Creek Gewürztraminer, BC 9.50 (5 oz. gls)

PACIFICA BENTO BOX

(available Monday to Friday only)

Albacore tuna & wild salmon sashimi, California rolls, tuna & salmon maki rolls, sunumono salad, please ask your server for today's feature 25. (no substitutions)

TEMPURA FISH & CHIPS

giant tiger prawns, Pacific salmon, Northern halibut, yuzu tartar sauce, French fries 23.

See Ya Later Pinot Gris, BC 12.50 (5 oz. gls)

Banfi "Le Rime" Chardonnay/Pinot Grigio, Italy 11.

(5 oz. gls)

SOUP

COAST TO COAST SEAFOOD CHOWDER

ice shrimp, salmon, scallops, seasonal fresh fish 13.

FRENCH ONION SOUP "AU GRATIN"

toasted crouton, Gruyère & Swiss cheese 11.

DAILY SOUP FEATURE

seasonally, regionally & market inspired 10.

CHICKEN & PRAWN FETTUCCINE

oven dried cherry tomatoes, vin blanc sauce 26.

Santa Margherita Pinot Grigio, Italy 13. (5 oz. gls)

Mission Hill "Reserve" Chardonnay, BC 13. (5 oz. gls)

GRILLED NEW YORK STEAK SANDWICH

crusty sourdough, wild mushrooms, caramelized onion, Gruyère cheese. French fries or mixed greens, choice of dressing 27.

BRAISED MILK FED VEAL SHANK

mustard spätzle, creamed leek & wild mushroom ragoût, baby vegetables, braised red cabbage 31.

Oyster Bay Sauvignon Blanc, NZ 12.50 (5 oz. gls)

Tinhorn Creek Merlot, BC 11. (5 oz. gls)

CLUBHOUSE SANDWICH

grilled chicken breast, double smoked bacon, Swiss cheese, lettuce, tomato. French fries or mixed greens, choice of dressing 18.50

CERTIFIED ANGUS 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 18.50

★add mushrooms, avocado or bacon 2.50 each

HOME-MADE RAVIOLI WITH ARTISAN GOAT CHEESE & ARUGULA

sautéed wild mushrooms, asparagus tips, citrus beurre blanc 23.

Soave, Bolla, Italy 10. (5 oz. gls)

Paiara Puglia, Tormaresca, Italy 8.50 (5 oz. gls)

TUSCAN OLIVE BREAD PANINI

Provolone cheese, portobello mushrooms, fire roasted peppers, eggplant, zucchini, pesto aioli. French fries or mixed greens, soya ginger dressing 18.50

★To compliment your meal, please ask for our dessert sampler \$3.95 each

Angelo's Pasta Bar Buffet Lunch ~ Friday. \$24.50 per person (tax additional)

Enjoy the Weekend at the Pan Pacific Vancouver
Saturday Opera Buffet and Sunday Market Brunch \$49 per person (tax additional)