

## APPETIZERS

### CITRUS-MARINATED SEAFOOD CEVICHE

fennel salad, crispy gaufrette potato 15.

### WATERCRESS & FRISÉE SALAD

roasted baby beets, aged gorgonzola, Bartlett pear, grapefruit vinaigrette 16.

### CAESAR SALAD

maple-candied bacon bites 13.  
 ★ add grilled chicken 8.  
 ★ add jumbo tiger prawns 7.  
 ★ side Caesar 7.

### FRASER VALLEY BABY GREENS

candied pecans, sundried cranberries & apricots, ice wine vinaigrette 13.  
 ★ add grilled chicken 8.  
 ★ add jumbo tiger prawns 7.

### ATLANTIC LOBSTER & PRAWN WITH HOME-MADE POTATO GNOCCHI GRATIN

herb brioche crust, cherry tomato, vanilla-infused lobster sauce 17.

### MAPLE-GLAZED SCALLOPS WRAPPED IN PANCETTA

butternut squash risotto, citrus beurre blanc infused with sage 16.

## SOUP

### COAST TO COAST SEAFOOD CHOWDER

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

### CLASSIC FRENCH ONION SOUP "AU GRATIN"

toasted crouton, Emmental cheese 11.

### DAILY SOUP FEATURE

...seasonally, regionally & market inspired 10.

## MAINS & WINE SUGGESTIONS (5 OZ. GLASS)

### WEST COAST COBB SALAD

Dungeness crabmeat, avocado, hardboiled free range egg, candied bacon, grape tomatoes, blue cheese, hearts of romaine, light Caesar dressing 23.  
*Mission Hill Reserve Chardonnay, BC 11.75*  
*Smoking Loon Viognier, CA 11.*

### SOYA & MIRIN MARINATED QUEEN CHARLOTTE SABLEFISH

shiso-infused quinoa, oven dried tomatoes, chili aioli, fresh vegetables 28.  
*Oyster Bay Sauvignon Blanc, NZ 12.*  
*Nk'Mip Pinot Noir, BC 12.*

### PAN-SEARED ARCTIC CHAR

wilted greens, braised puy lentils, tomato compote, caper & lime vinaigrette 25.  
*Oyster Bay Sauvignon Blanc, NZ 12.*  
*Concha y Toro Casillero del Diablo Sauvignon Blanc, Chile 9.50*

### TREASURES OF THE SEA

tempura fried fish & chips includes giant tiger prawns, Northern halibut & Pacific salmon, yuzu tartar sauce, French fries 24.  
 (no substitutions)  
*Sumac Ridge Unoaked Chardonnay, BC 9.*  
*Inniskillin Pinot Grigio, BC 9.*

### CHARBROILED STERLING SILVER PORK CHOP

almond-crusting croquette potato, Asian pear chutney, butter-glazed baby vegetables, Calvados jus 28.  
*Rosemount Diamond Label Shiraz, AUS 11.75*  
*Jackson Triggs Black Reserve Shiraz, BC 9.*

### CHICKEN & PRAWN LINGUINE

wild mushrooms, olive tapenade cream sauce 26.  
*Inniskillin Pinot Grigio, BC 9.*  
*Santa Margherita Pinot Grigio, Italy 12.*

### HOME-MADE RAVIOLI WITH RATATOUILLE VEGETABLES & RICOTTA CHEESE

seasonal vegetables, capers, pine nuts, basil tomato sauce 24.  
*Soave Bolla, Italy 9.*  
*Jackson Triggs Meritage, BC 11.75*

### CHEF PAUL'S CURRY

Chicken Dopiaza in an onion tomato sauce **OR** Kadai Paneer (Indian cottage cheese) with green peppers, onion & tomato. Served with basmati rice, lentils, chapati, papadam, raita. 25.  
 ★Curry is served medium. If you wish it hot please notify your server  
*Gray Monk Riesling, BC 10.75*  
*Wild Goose Gewürztraminer, BC 10.75*

### NEW YORK STEAK

Béarnaise sauce or Meritage vintners jus, bouquetière of vegetables 8oz 33.  
 ★add jumbo tiger prawns, 2 pieces 5.  
*Rosemount Diamond Label Shiraz, AUS 11.75*  
*Ravenswood Vintners Blend Zinfandel, CA 11.*

### KOREAN KALBI-STYLE MARINATED FLAT IRON STEAK

kimchi, double-smoked bacon fried rice, Asian marinated vegetables 25.  
*J. Lohr Cypress Vineyards Merlot, CA 13.*  
*Liberty School Cabernet Sauvignon, CA 13.*

### DUO OF LAMB

braised lamb shank osso bucco, parsnip purée, three citrus gremolata; seared lamb loin, roasted garlic almond crust, ratatouille, merlot-infused jus 29.50  
*Tinhorn Creek Merlot, BC 10.*  
*J. Lohr Cypress Vineyards Merlot, CA 13.*

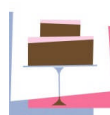
### HUNGARIAN-STYLE FREE RANGE PAPRIKA CHICKEN

cheese spätzle, creamed savoy cabbage with double-smoked bacon, glazed baby carrots, Rahm sauce 27.  
*Rocca Delle Macie Chianti Classico, Italy 10.*  
*Nk'Mip Pinot Noir, BC 12.*

### ENHANCEMENTS WITH MAINS

★ add-on price based on purchase with a main entrée  
 Sautéed BC mushroom medley 6.  
 Sautéed spinach 6.  
 Butternut squash risotto 6.

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



☞ Sweet endings ☞  
 Compliment your meal with dessert!  
 Please ask your server  
**\$3.95 each**