

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 Dopiazza 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