

CHEF'S MARKET SOUP OF THE MOMENT \$5 (S) \$7 (L)

TRADITIONAL BEEF & BARLEY SOUP WITH FINE HERB \$5 (S) \$7 (L)

UBC FARM'S ORGANIC GREEN SALAD WITH TRUFFLED CHAMPAGNE DRESSING \$8
FETA CHEESE – GRAPE TOMATOES – ROASTED MUSHROOM

CHILLED NOODLE SALAD WITH MANDARIN ORANGE DRESSING \$7 CRISP VEGETABLE – BEAN SPROUT'S & BABY CORN

CAESAR SALAD - CHOPPED ROMAINE, SHAVED PARMESAN CHEESE, FOCACCIA CROUTONS \$7

ROMAINE LETTUCE WITH TOMATO WEDGES, CUCUMBER CUBES, RED PEPPERS \$7 SHAVED RED ONION - SWEET SHERRY VINAIGRETTE

PAN ROASTED GINGER PRAWNS WITH STEAMED BROCCOLI & RED PEPPERS \$15

ENTREES

POACHED WILD B.C SALMON OR FREE RUN CHICKEN BREAST \$16
 WITH BABY RED POTATOES & STEAMED VEGETABLES

ROASTED CHORIZO & PENNE PASTA WITH BASIL & TOMATO SAUCE \$17 UBC GREENS & PARMESAN CHEESE

© ROASTED PRAWN STIRFRY WITH PEASHOOTS- SEASONAL VEGETABLES \$18 SWEET SOY & GINGER REDUCTION

INDIAN STYLE - SLOW BRAISED BEEF CURRY WITH CINNAMON STEAMED RICE \$20

© TRADITIONAL SEAFOOD "BOUILLABAISSE" - SAFFRON & TOMATO BROTH \$22 SCALLOP, PRAWN, SALMON, HALIBUT

GRILLED 8 OZ NEW YORK STEAK WITH "MAITRE D'HOTEL" COMPOUND BUTTER \$26 HERBED STEAK FRITES – TARRAGON AIOLI

◆ HEART HEALTHY MEALS- NO ADDED SALT, FAT OR SUGAR/ ALL NATURAL IF YOU REQUIRE ANY SPECIAL DIETARY NEEDS PLEASE LET YOUR SERVER KNOW AND WE WOULD BE HAPPY TO OBLIGE