



the mallard

MENU

SOUPS

WEST COAST SEAFOOD CHOWDER 18

Salmon | Shrimp | Clams | Scallops | Rich Herb Cream

VEGAN BEAN AND VEGETABLE SOUP 12

Olive Oil | Herbs

SALADS

CHATEAU CAESAR 20

Romaine Hearts | Maple Bacon | Parmesan Cheese | Creamy Caesar Dressing | Garlic Focaccia Croutons

COBB SALAD 28

Bacon | Avocado | Tomato | Blue Cheese | Hard Boiled Egg | Chicken Breast | Iceberg Lettuce | Red Wine Vinaigrette

STRAWBERRY SOUP AND SALAD 22

Spinach | Strawberry | Fennel | Orange | Candied Pecans | Goat Cheese | Strawberry-Champagne Vinaigrette

STEAK SALAD 34

AAA Canadian 8oz NY Striploin | Grilled Vegetables | Prairie Wheat Berries | Mustard Vinaigrette | Pickled Mustard Seeds

ALBACORE TUNA SALAD 34

Harissa Marinade | Cous-Cous Vegetable Salad | Hummus | Preserved Lemon Dressing

ADDITIONS

Sautéed Tiger Prawns 15

Spray Creek Chicken Breast 12

Lois Lake Steelhead 16



MEATS AND CHEESE

Chef's Selection of Hand Smoked and Cured Meats | Golden Ears Cheesecrafters Local Cheese | Crostini and accompaniments

for two 30 | for four 50

SANDWICHES

PRETZEL CHICKEN CLUB 26

Smoked Bacon | Aged Cheddar | Roasted Garlic Aioli | Leaf lettuce | Vine Ripened Tomato | Pretzel Bun

BLACKCOMB MOUNTAIN BURGER 26

Double Stacked Hanceville Grass-fed Beef Patties | Aged White Cheddar | Bacon | Caramelized Onion | Vine Ripened Tomato | Dill Pickle | Mustard Aioli | BBQ Sauce | Brioche Bun

FRIED ARTICHOKE SANDWICH 24

Guacamole | Jalapeño | Eggplant Bacon | Spicy Mayo | Coleslaw | Smoked Cheddar | Ciabatta Bun

LOIS LAKE STEELHEAD BURGER 26

Steelhead Fillet | Dill and Lemon Aioli | Watercress | Pickled Onion | Brioche Bun

Our burgers and sandwiches are served with a choice of french fries, yam fries, soup of the day or artisan greens.

Upgrade to Caesar salad, seafood chowder or truffle fries for an additional 5.

Split charge for shared items 5.

MALLARD CHICKEN WINGS 22

Salt and Pepper Wings OR Buffalo Wings
Served with Buttermilk Ranch Dip

GRILLED CHEESE

Accompanied by a Bowl of Tomato Bisque

FOUR CHEESE BLEND GRILLED CHEESE 20

Cheddar | Mozzarella | Emmental | Gruyère

MAINS

N'QUATQUA TROUT 33

Potatoes | Kale | Mushroom | Cedar Sabayon

FISH AND CHIPS 27

Whistler Brewing Company Beer Battered
Wild Pacific Ling Cod | French Fries | Country Coleslaw | Spicy Tartar Sauce | Lemon

GREEN VEGETABLE AND COCONUT CURRY 22

Lemon Basmati Rice | Naan Bread | Toasted Coconut

MASSIVE MEATBALL 28

Braised in Tomato Sauce | Golden Ears Chermesan Cheese | North Vancouver's InGrain Pasta Spinners | Basil

GRILLED HUMBOLDT SQUID 28

Lemon | Capers | Olives | Red Onion | Anchovy | Tomato | Roast Garlic | Brown Butter | Fingerling Potatoes

WEST COAST CIOPPINO 42

Salmon | Ling Cod | Crab | Bay Scallop | Mussels | Clams | Prawns | Spicy Tomato and Fennel Broth | Grilled Garlic Sourdough Crostini

STEAK FRITES 34

AAA Canadian 8oz NY Striploin | French Fries | Garlic Scape Butter | Steak Sauce Aioli

THREE EGG OMELETTE 23

filled with your choice of Bell Peppers | Mushroom | Asparagus | Spinach | Tomato | Ham | Chorizo | Aged White Cheddar and Goat Cheese | Nugget Potatoes | Roasted Tomato and Asparagus | Toast | Butter | Preserves

TO SHARE

MARGHERITA FLATBREAD 23

BC Hothouse Tomatoes | Natural Pastures Buffalo Mozzarella | Fresh Basil | Balsamic Reduction

CRISPY BUFFALO CAULIFLOWER 16

Buttermilk Ranch Dressing

TRUFFLE FRIES 14

Lemon Parmesan Aioli | Chives

SMOKED TROUT AND CORN FRITTERS 17

Maple-Chili Sauce

PASTURED CHICKEN LIVER PARFAIT 18

Butter Fried Baguette | Crispy Chicken Skin



NACHOS 23

Mozzarella | Black Olives |
Pickled Jalapeño | Pico de Gallo |
Salsa | Guacamole | Sour Cream

*Add Spiced Beef or Chicken 8
Make it Grande 8*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A cooking step is needed to eliminate potential bacteria or viral contamination.

- Medical Health Officer, Vancouver Coastal Health Authority.