

## signature

### Tomato Gin Soup 19

*(minimum two people)*

BC mushrooms, double smoked bacon or confit duck, flambéed tableside with Schramm Gin

### Caesar Salad 22

chopped kale and romaine salad, preserved lemon dressing, confit pasture raised egg yolk, roasted garlic purée, anchovy, crisp prosciutto, brioche croutons

## for the table

### Roasted Rootdown Beets 28

artisanal ricotta, honeycomb, toasted hazelnuts

## steak

63 Acres focus strictly on quality, consistently delivering delicious cuts of beef raised ethically, naturally and locally

### 6oz Beef Tenderloin 52

63 Acres Farm Canadian AAA

### 10oz Striploin 57

63 Acres Farm Canadian AAA

### 8oz Beef Tenderloin 65

63 Acres Farm Canadian AAA

### 14oz Boneless Ribeye 82

63 Acres Farm Canadian AAA

## dry aged

### 10oz Ribeye 86

### 12oz Ribeye 103

### 14oz Ribeye 120

## from the grill

### Yarrow Meadows Duck 55

beeswax aged duck breast

### Surf & Turf 58

24hr braised short rib, citrus butter, poached half lobster tail, classic Béarnaise

### Half Rack Sungold Farms 60

Alberta Lamb Rack

### 10 oz Bison Striploin 75

### 8oz Venison Loin 80

grilled juniper and cognac

## to share

### Dry Aged Tomahawk 165

63 Acres Farm Canadian AAA

lovage chimichurri, bearnaise and peppercorn jus

## vegetarian

### Sea to Sky 30

confit king oyster mushroom, seeds, sautéed artisan grains and legumes, sautéed bitter greens, black garlic emulsion, maple sherry grilled tofu

## appetizers

### Half Dozen Oysters 22

Chef's market selection with cucumber and shallot mignonette, fresh horseradish

### Albacore Tuna 25

marinated in mandarin orange oil, braised overwintered leeks, quince vinegar, shaved Rootdown Farms radish

### Hokkaido Scallops 26

preserved lemon and mint crusted, crispy pork belly, charred wild leeks, pickled spruce tips, sweet onion soubis

### Tiger Prawn & Crab Meat Cocktail 28

lightly poached spot prawns with shaved fennel, apple and crab meat salad, avocado mousse, citrus, red pepper chili jam, ginger chips

### Seared Quebec Foie Gras 35

mountain berry jam, truffle baked brioche

## from the ocean

### BC Salmon 46

cedar planked pacific king salmon loin, grilled citrus, roasted garlic, red chili

### Sablefish 52

birch syrup marinated, caramelized with pickled turnips and bok choy, sherry blossom shoyu vinaigrette.

### Catch of the Day MP

Chef's seasonal daily creation

## for the table

### Grilled Baby Bok Choy 12

with yuzu and honey, chili threads

### Sautéed BC Mushrooms 15

### Roasted and Glazed Summer Carrots 12

### Creamed Spinach 12

### Grilled Asparagus 18

### Grilled Broccolini 12

with braised cipolini onion

### Market Vegetables 10

### Grains & Seeds Risotto 8

with Charmesan cheese

### Lumberjack Fries 8

with truffle and herbs

### Pomme Purée 8

### Fried Duck Fat Potato Pavé 10

### Citrus Butter Poached

### Whole Lobster Tail 50

### Pan Seared Hokkaidō

### Sea Scallops(3) 22

### Sautéed Jumbo Prawns(3) 25

## sauces

### Peppercorn Sauce 6

### Madiera Jus 6

### Lovage Chimichurri 6

### Béarnaise Sauce 6

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



AAA/CAA Four Diamond Rated