

MENU

DINNER

STARTERS

CHEESY NAAN BREAD

jack cheese + pique sauce

12

MOROCCAN DIP

chickpeas, house spice mix, goat cheese, spiced olives, preserved fruits, naan + papadam

17

BEEF CARPACCIO

parmigiano, artichokes, preserved eggplant, arugula + aioli

20

SHRIMP FRICASSEE

tiger prawns, saffron cream + toasted brioche

20

BRUSSELS SPROUTS

deep fried, apricot vinaigrette + pickled apple

12

MEATBALLS

house made pomodoro sauce, parmesan + grilled filoncini

18

POUTINE

gravy, cheese curds + crispy shallots

14

SWEET POTATO FRIES

spicy mayo

12

PLANT BASED

PASTA

pangrattato, mushrooms, oven dried tomatoes, fratelli's vegan casarecce + artichokes

20

MOROCCAN STEW

spiced chickpea + tomato stew, rice and vegetables

20

TOFU TORTA

lettuce, guacamole + chipotle vegan mayo

20

VEGAN POKE

tofu, rice, cucumber, preserved bean sprouts, edamame beans, seaweed salad + vegan mayo

20

HANDHELDs

CHOICE OF FRIES, QUINOA SALAD OR SOUP
UPGRADE: CAESAR 5 • CHOWDER 5 • SWEET POTATO FRIES 3 • POUTINE 4

CHORI-QUESO BURGER

smashed beef patty, onion, tomato, lettuce, potato bun + fried pickle

24

HALIBUT + SHRIMP TORTA

tempura battered halibut + shrimp, lettuce, guacamole, spicy mayo and fried pickle

24

TURKEY CLUB PANINI

smoked gruyere, turkey breast, bacon, smoked onion jam, grainy mayo, cranberry loaf + fried pickle

22

SMASHED BC BURGER

smashed beef patty, american cheese, onion, bacon, tomato, lettuce, mayo potato bun + fried pickle

23

BOWLS

POKE BOWL

rice, cucumber, kimchi, preserved bean sprouts, edamame beans, seaweed salad, tiger mayo, bonito flakes + crispy shallots
CHOICE OF: spicy tuna or tofu

26

SEAFOOD CHOWDER

cream, clams, prawns, fish + grilled filoncini

20

PAD THAI

peanuts, eggs, rice noodles + sprouts
CHOICE OF: chicken or prawns

23

MUSHROOM PASTA

pangrattato, oven dried tomatoes, fratelli's fresh casarecce, artichokes + grilled filoncini

23

SPAGHETTI + MEATBALLS

house made pomodoro sauce, fratelli's fresh pasta, grana padano, EVOO + grilled filoncini

26

CHEF INSPIRED POT PIES

house baked puff pastry - ask your server for more details

21

SALADS

CHOICE OF: GRILLED OR CAJUN STYLE CHICKEN, PRAWNS OR TOFU
SUBSTITUTE HALIBUT 3

ROMEOS CAESAR SALAD

house made caesar dressing, romaine, pickled red onion, parmesan, fried capers + wasabi peas

23

SOUTHWESTERN SALAD

jalapeno ranch, greens, black beans, corn, tomatoes, avocado + tortilla chips

25

QUINOA SALAD

yuzu vinaigrette, oranges, roasted squash, greens + manchego cheese

24

MAIN COURSE

STEAKS

fondant potato, dill-orange carrots + peppercorn sauce
10oz striploin 43 | 7oz sirloin 36

35

CRISPY DUCK

beet emulsion, carrot fennel salad + confit sweet potato

27

MEATLOAF

cheesy grits, caramelized cabbage, dill-orange carrots + house gravy

27

HERB CHICKEN

sage pesto, sherry reduction, sunchoke + dill-orange carrots

29

MOROCCAN LAMB SHANK

couscous, herbs, burnt yogurt + preserved fruits

30

GUMBO

seared sablefish, prawns, andouille sausage + rice

33

HALIBUT + CHIPS

two piece tempura beer battered halibut, citrus tartar sauce + fries

26

ADD PRAWNS 8 ADD MUSHROOMS 6

ADD ONIONS 3 ADD FILONCINI 2