



SALADS, SOUPS and STARTERS

Chowder 10

Local Spot Prawns, Dungeness Crab, Roasted Corn, Crisp Tiroler Bacon, Scallion Oil

Wild Mushroom Soup 8

Puree of Wild Mushrooms, Feta Cheese, Seasonal Mushroom Sauté,
Truffle Oil

EBO Caesar Salad 10, Side 5.5 (V)

Crisp Romaine Hearts, Crisp Prosciutto, Sourdough Croutons,
Smoked Paprika-Anchovy Vinaigrette and Roasted Garlic Dressing

Green Salad 9, Side 5 ♥ (V)

Organic Seasonal Greens, Roasted Cashews, Gem Tomatoes,
Sherry and Mustard Vinaigrette

Tomato & Mozzarella 10, Side 6 (V) □

Fresh Sliced Tomatoes, Fresh Bocconcini, Basil,
Aged Balsamic and Arbequino Olive Oil,

Beetroot and Goat Cheese 12 ♥

Roasted Beets, Molten Marcella Goat Cheese, Organic Lettuce,
Textures of Apples, Pine Nut Granola

Roast Baja Scallops 14

Vanilla Scented Cauliflower Puree,
Serrano Ham, Capers & Sultana Raisins

Calamari 12


Crisp Lemon Fried Squid, Fresh Coriander and Chili Dip, Scallions

Crab Cakes 14

Bonito Crusted Belle River Rock Crab, Chili Bean Aioli, Cabbage Slaw, Sweet Soya

Taste of EBO \$42

Select any Appetizer, Entree & Dessert from Our Dinner Menu
\$7 Surcharge for Bison Tenderloin & 12oz Rib Eye. \$5 Surcharge for Cheese Plate.

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly
seafood choice.

♥ Heart Smart
(V) Vegetarian Dish

Our Kitchen Is Your Kitchen

Should you wish an item not found on our menu, please tell your server and we will
do our best to accommodate your request.



LAND

Roast Chicken 25

Twice Cooked Free-Range Breast, Pancetta and Spinach Risotto,
Fresh Lemon and Herbs

Lamb 27

Grilled and Marinated Lamb Chops, Braised Cheek, Roast Tomatoes, Pearl Cous Cous,
Butternut Squash Purée, Fresh Mint, Braise Juices

Grilled Steak and Frites

Sautéed Seasonal Mushrooms,
French Beans, Garlic and Parmesan Fries, Roaring 40's Blue Cheese Butter

12oz AAA Ribeye 34

8oz AAA Strip Loin 32

7oz AAA Skirt 26

7oz Double Smoked Bacon Wrapped Bison Tenderloin 34

Substitute: Russet Potato Mash 2

Add: Lobster Tail 3oz 12

Smoked "Primavera" Linguini 16 (V)

Grilled Seasonal Vegetables, Smoked Tomato Cream Sauce,
Truffled Pecorino

Roasted Squash "Brick" 22 (V)

Local Winter Squash and Ricotta in Brick Pastry, Cauliflower "cous cous"
Verjus Vinaigrette

SEA

Salmon 24

Crispy Skin Sockeye Salmon Filet,
Warm Fingerling Potato Sauté with Olives and French Beans, Lobster Emulsion
Salmon is cooked to medium, if you prefer your fish cooked differently please inform your server

Sablefish 25 ♥

Linguini Nero, Smoked Sockeye Salmon, Green Peas, Cauliflower,
Horseradish Velouté

Tuna 24 ♥

Rare Rice-Crusted Albacore Tuna Steak, Avocado Purée,
Asparagus with Serrano Ham, Chili Gastrique

Scallop "Saltimbocca" 26

Roasted Scallops with Prosciutto, Parmesan Risotto, Teardrop Tomatoes,
Crisp Capers, Tomato and Fennel Nage
Scallops are cooked medium, if you prefer your scallops cooked differently please inform your server.

Prawn Linguini 22 (V) optional

Sweet Garlic Scented Tiger Prawns, Light Vermouth Cream,
Sundried Tomatoes, Soy Beans

Enhancements

Chicken (8oz) 8

Salmon (6oz) 7

Prawn (1) 2

Scallop (1) 2.75