



DINNER

Daily 5:30pm – 10pm

STARTERS

- BC Chowder**  10
Local Spot Prawns, Rock Crab, Double Smoked Bacon, Fish Veloute
- Wild Mushroom Soup (V) ♥** 8
Puree of Seasonal Mushrooms, Little Qualicum Feta Cheese
- Caesar Salad**
Heart of Romaine, Prosciutto Crisp, Brioche Croutons,
Garlic and Caper Dressing, Grana Padano
- Green Salad (V) ♥** 9
Organic Greens, Crisp Seasonal Vegetables,
Compressed Pear, Ginger and Truffle Vinaigrette
- Beetroot and Goat Cheese (V) ♥** 13
Marinated Baby Beets, Goat's Pride Camembert,
Textures of Orange, Pine Nut Granola
- Roast Scallops** 14
Vanilla and Cauliflower Puree, Jamon Serrano, (entrée) 24
Capers & Raisins, Aioli
Scallops are cooked medium, if you prefer your scallops cooked differently please inform your server.
- Calamari and Sausage**  12
Crisp Squid, House Made Longanisa Sausage, Chili Bean,
Hazelmere Red Pepper Preserve

Taste of EBO

42

Select any Starter, Entrée and Dessert from our dinner Menu
\$7 surcharge for Beef Tenderloin or 12oz Ribeye
\$5 surcharge for Cheese Plate

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.

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


♥ Heart Safe

(V) Vegetarian Dish

Gluten Free Menu Available- please ask your server

Vegetables from Hazelmere Organic Farm, South Surrey
Goat Cheese from Goat's Pride Organic Dairy, Abbotsford
Feta Cheese from Little Qualicum Cheeseworks, Vancouver Island
Pork from Gelderman's Farm

MAINS

Roast Chicken	25
Fraser Valley Organic Breast, Roast Carrot Puree, Green Pea Dumplings, Natural Chicken Jus <i>Due to cooking technique, this dish will take 30 minutes to prepare</i>	
Steaks	
All Steaks served with Sautéed Seasonal Mushrooms, Asparagus, Garlic and Parmesan Roasted Potatoes, Truffled Herb Compound Butter, Dijon Mustard	
12oz AAA Prime Rib Eye	35
7oz Double Smoked Bacon Wrapped Beef Tenderloin	34
7oz Skirt Steak	26
8 oz AAA Prime Strip Loin	30
Seafood Linguini 	26
House Smoked Salmon, Prawns, Confit Squid, Scallops, Clams, Tomatoes, White Wine and Herb Sauce, Linguini Nero	
Roast Sablefish	26
Smoked Sablefish Potato Roesti, Pancetta, Hazelmere Organic Sweet Corn Puree	
Seasonal Risotto (V)	21
Superfino Aged Carnaroli Rice, Farm Inspired Ingredients	
Enhancements	
Organic Chicken Breast (8oz)	9
Salmon (6oz)	7
Prawn (1)	2
Scallop (1)	3.75
Crab Cake (4 oz)	10

Vancouver 2012 Dine Out

(items available individually)

\$28 per person, excluding taxes and gratuity

Starters

Wild Mushroom Soup (V) ♥

Puree of Seasonal Mushrooms, Little Qualicum Feta Cheese

Or

Hazelmere Organic Beetroot and Goat Cheese (V) ♥

Marinated Baby Beets, Goat's Pride Camembert, Orange and Yuzu, Pine Nut Granola

Mains

Roast Lamb Loin and Shoulder 28

Pickled Red Cabbage Puree, Confit Fingerling Potatoes, Charred Turnips, Natural Lamb Jus

Or

Steelhead Salmon **25**

Braised Leeks, Goat Cheese and Mustard Dumplings, Sunchoke Puree,

Lobster Emulsion, Dill and Rye

Salmon is cooked to medium, if you prefer your fish cooked differently please inform your server

Or

Grilled Tempeh Scallopini (V) ♥ 24

Heart of Palm, Celery Root Puree, Onion Jam, Curry

Or

Scallop and Short Rib (Supplement Charge of \$6) 35

48 Hour Beef, Roast Scallop, Mushrooms, Pomme Puree, House Kimchi

Desserts

Citrus Cheesecake

Soft Meringue, Chocolate, Caramel Gel

Or

Classic Crème Brulee

Pistachio Biscotti, Berries