



## SOUPS

Add fresh baked baguette 2

### Soup of the Day 6

### French Onion "Au Gratin" 8

## SALADS

Choice of yoghurt cucumber or sundried tomato dressing or black bean vinaigrette.

Add fresh baked baguette 2

### Garden 8

Mixed greens, sliced tomato, cucumber, with cranberries, sunflower seeds and sundried tomato & basil vinaigrette.

### Harvest 14

Golden beets, crumbled goat cheese, roasted pecans, grapes and cucumber on mixed greens with a balsamic reduction and extra virgin olive oil.

### Hot Chicken 16

Sliced chicken breast with tomato, cucumber and avocado on mixed greens.

### Blackened Salmon 19

Blackened salmon with tomato, cucumber and avocado on mixed greens.

### West Coast 18½

Shrimp, avocado, egg, cucumber and tomato on mixed greens.

### Grilled Seafood 23

Steelhead salmon, tiger prawns and scallops with tomato and cucumber on mixed greens.

### Classic Caesar 9

## Add-ons

Grilled Chicken 6

Pacific Shrimp 6

Goat Cheese 3½

## STARTERS + SHARE

Add house fries or mixed greens 3

Add Caesar salad 4½

### Mushroom Caps 14

Filled with a mix of three cheeses, crab and imitation crab, with baguette.

### Calamari 15

Deep fried, moist squid with a sharp tzatziki dip.

### Black Tiger Prawns 14½

Pan fried in lemon butter, garlic and white wine, with baguette.

### Thai Bites 10

Bite-size, pan-fried chicken in a Thai, sweet chili sauce.

### Poutine 7½

Cheese curds with house fries and gravy.

### Nachos 15

Tortilla chips with cheese, tomato, jalapeno peppers, onion, salsa and sour cream.

## CASUALS

Add house fries or mixed greens 3

Add Caesar salad 4½

### Chicken Fingers & Fries 15

Breaded chicken strips with honey mustard and house fries.

### Cheese Quesadilla 13

Cheese, peppers, onion and tomato in a tortilla with salsa and sour cream.

### Chicken Quesadilla 15½

Our cheese quesadilla with sliced chicken breast.

### Fish Tacos 17

Seasoned grilled cod with our house yoghurt taco sauce.

### Roast Beef Dip 17

Sliced sirloin roast on a baguette, served "au jus", with house fries or mixed greens.

## WEEKEND BRUNCH

Saturdays, Sundays & Holidays  
Served to 2pm

## FIND US ONLINE

[cheshirecheeserestaurant.com](http://cheshirecheeserestaurant.com)



Recommended by the Vancouver Aquarium as ocean-friendly.



## MAINS

### **English Fish & Chips 18½**

Pacific cod, crispy beer batter and house-made tartar sauce.

Extra fillet of cod 6

Add coleslaw 1½

### **Halibut & Chips 22**

Pacific halibut fillet with house fries and house-made tartar sauce.

Add coleslaw 1½

### **Pan-fried Oysters & Chips 18½**

British Columbia's finest Fanny Bay oysters lightly floured and sautéed with a seafood cocktail dip.

Add coleslaw 1½

### **Shrimp & Crab Quiche 17½**

With mixed greens or house fries.

### **Fisherman's Pie 21**

Scallops, shrimp, cod and mushrooms in a lobster sauce with mashed potato. Served with house fries or mixed greens.

### **The Cheshire Meatloaf 20**

Seasoned, natural ground beef with a peppercorn sauce, served with mashed potatoes or house fries and vegetables.

### **Chicken Fettuccine 18**

Grilled chicken, mushrooms and fresh spinach in a tomato cream sauce, with baguette or garlic bread.

### **Salmon Fettuccine 18**

Steelhead salmon with capers in a white wine and cream sauce, with baguette or garlic bread.

### **Seafood Cioppino 24**

Tiger prawns, scallops, cod and mussels simmered in white wine, tomatoes and peppers with baguette or garlic bread.

### **BC Salmon 22**

Baked Steelhead salmon fillet, lemon basil butter, basmati rice and seasonal vegetables.

### **Grilled Halibut 23**

Pacific halibut fillet, lemon basil butter, basmati rice and vegetables.

### **Black Tiger Prawns 21**

Sauteed in lemon butter, garlic and white wine, with basmati rice and vegetables.

### **Thai Chicken Bowl 19**

Pan-fried chicken breast, peanuts, peppers, cabbage in a spicy Thai sauce on rice.

### **Moroccan Vegetarian Stew 18**

A delicious mix of red lentils, yams, peppers, peanuts, chick peas, celery and tomato. Served with basmati rice and mixed greens.

### **Classic Lamb Curry 20**

Tender pieces of lamb simmered in our Indian style curry sauce with vegetables and basmati rice.

### **Seafood Curry 24**

Tiger prawns, scallops and cod in our Indian style curry sauce with vegetables and basmati rice.

*Not all ingredients listed.  
Please talk to your server about food allergies.*

*All prices subject to applicable taxes.  
An 18% gratuity will be added for groups of 8 or more.*



## STEAKS

With seasonal vegetables.  
Garlic mashed potatoes or house fries.

### Grilled Steak & Prawns 32

8oz. AAA sirloin topped with tiger prawns.

### Peppercorn Sirloin 26

8oz. grilled AAA sirloin with a smooth peppercorn sauce.

### Portobello Mushroom Sirloin 27

8oz. grilled AAA sirloin with portobello mushrooms in demi glace.

### Grilled Sirloin 24

8oz. AAA sirloin steak grilled to perfection.

## STEAK GUIDE

**RARE** Cool, red centre.

**MEDIUM RARE** Juicy, warm, red centre.

**MEDIUM** Juicy, warm, pink throughout.

**MEDIUM WELL** Hot, some juices, slightly pink.

**WELL DONE** Hot, cooked throughout.

## WEEKEND BRUNCH

Saturdays, Sundays & Holidays  
Served to 2 pm

## ENGLISH TRADITIONAL

With house fries or mixed greens.  
Substitute Caesar salad 2

### Bangers & Mash 16

Locally made, lean English sausages with mashed potato and gravy.

### Toad in the Hole 16

Locally made, lean English sausages in Yorkshire pudding with gravy.

### Chicken Pie 17

Chicken breast, mushrooms, celery and carrots topped with a pie crust.

### Shepherd's Pie 17

Seasoned ground beef, gravy and vegetables topped with mashed potato.

### Steak & Kidney Pie 16

Tender morsels of beef and kidney in a rich gravy topped with a pie crust.

## BURGERS

Lettuce, mayo, tomato, pickle and onion on a kaiser. Served with house fries or mixed greens.  
Substitute Caesar salad 2

### Add-ons

Cheddar Cheese 2

Mushrooms, Back Bacon (each) 1½

### Classic Beef Burger 16

Our own succulent, natural beef burger.

### Cajun Chicken Burger 15½

Grilled chicken breast with cajun seasoning.

### Veggie Burger 15½

A mix of brown rice, mushrooms, rolled oats and cheese, topped with avocado.

### Salmon Burger 17

Steelhead salmon grilled fillet with our house tartar sauce.



## BEER ON TAP

### Local Craft

	10oz	14oz
Red Truck Lager	4	5½
Stanley Park Sunsetter Wheat Ale	4	5½
Driftwood Fat Tug IPA	4½	6
Rotating Tap	4½	6

### Canada

Okanagan Springs Pale Ale	4	5½
Kokanee	4	5½
Three 6oz. tasters of any domestic & craft		6½

### Premium Imported

Guinness Irish Stout	5½	7½
----------------------	----	----

### Draught Specialties

Shandy <i>Lager, 7-Up or Ginger Ale</i>	4	5½
Lager & Lime <i>Lager, touch of lime</i>	4	5½
Black & Tan <i>Guinness, Pale Ale</i>	5¼	7¼
Snake Bite <i>Strongbow Cider, Lager</i>	5¼	7¼
Crown Float <i>Strongbow, Guinness</i>	5½	7½

## CIDERS

### Draught

Strongbow Cider (UK)	5½	7½
Strongbow Sangria	-	7½
Strongbow Raspberry Zinger	5½	7½
Strongbow & Black (Cassis liqueur)		8

### Bottle

Grower's Cider (12oz.) <i>Apple, Pear, Peach</i>		6½
---	--	----

## WHITE WINES

### House: Pinot Grigio

	6oz	½ Litre	Bottle
<i>Peller Estates, BC</i>	7½	18	30

### Chardonnay

<i>Fetzer, California, USA</i>	9½	24	32
<i>Wente Morning Fog, California, USA</i>	12	32	40

### Pinot Gris

<i>Sandhill (VQA), BC</i>	9½	24	32
---------------------------	----	----	----

### Riesling (Dry)

<i>Gehring Private Reserve (VQA), BC</i>	9½	24	32
--	----	----	----

### Sauvignon Blanc

<i>Cono Sur Reserva, Chile</i>	9½	24	32
<i>Oyster Bay, New Zealand</i>	12	32	40

## ROSÉ

### Oyster Bay Marlborough

<i>Oyster Bay, New Zealand</i>	12	32	40
--------------------------------	----	----	----

## RED WINES

### House: Cabernet/Merlot

<i>Peller Estates, BC</i>	7½	18	30
---------------------------	----	----	----

### Malbec

<i>Pascual Toso Estate, Argentina</i>	10	26	32
---------------------------------------	----	----	----

### Merlot

<i>Peller Estates (VQA), BC</i>	8½	19	27
---------------------------------	----	----	----

### Shiraz

<i>Shot in the Dark, Australia</i>	9½	24	32
------------------------------------	----	----	----

### Cabernet Sauvignon

<i>Beringer Founders' Estate, California</i>	11	28	34
<i>Wente, Southern Hills, California</i>	-	-	40

### Pinot Noir

<i>Fowles Farm to Table, Australia</i>	-	-	34
<i>Meiomi, California, USA</i>	-	-	48

## SPARKLING

### Prosecco

<i>Villa Teresa, Italy</i>	-	-	36
<i>Ruffino, Italy (half bottle)</i>	-	-	22

<b>Henkel Trocken, Germany (7oz.)</b>	-	-	10
---------------------------------------	---	---	----

Please see separate drinks menu for bottled beer, spirits and cocktails.

All prices subject to applicable taxes.