



SOUPS

Add fresh baked baguette 1¾

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 1¾

Garden 8

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

Harvest 13

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 20

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 4

WEEKEND BRUNCH

Saturdays, Sundays & Holidays
Served to 2pm

STARTERS + SHARE

Add house fries or mixed greens 3

Add Caesar salad 4½

Mushroom Caps 13½

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

Calamari 14½

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 14

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 14

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 seafood sauce.

Roast Beef Dip 17

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

FIND US ONLINE

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 21

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

Add coleslaw 1½

Pan-fried Oysters & Chips 18

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

Add coleslaw 1½

Shrimp & Crab Quiche 17

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 19

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 21

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

Grilled Halibut 22

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

Black Tiger Prawns 20

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 17

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 15½

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

Toad in the Hole 15½

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.

Southwest Chicken Burger 15

Grilled chicken breast with light cajun seasoning.

Veggie Burger 15

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
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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
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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
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Riesling (Dry)

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

House: Cabernet/Merlot

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

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

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

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

Henkel Trocken, Germany (7oz.)	-	-	10
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Please see separate drinks menu for bottled beer, spirits and cocktails.

All prices subject to applicable taxes.