



## SOUPS

Add fresh baked baguette 1¾

**Soup of the Day** 5½

**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** 22

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** 13

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** 14

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** 15

Our cheese quesadilla with sliced chicken breast.

 **Fish Tacos** 17

Seasoned grilled cod with our house seafood sauce.

## FIND US ONLINE

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



Recommended by the Vancouver Aquarium as ocean-friendly.



## MAINS

### **English Fish & Chips 17½**

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

Extra fillet of cod 5½

Add coleslaw 1½

### **Halibut & Chips 20**

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

Add coleslaw 1½

### **Pan-fried Oysters & Chips 17**

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 19½**

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

### **The Cheshire Meatloaf 18**

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

### **Chicken Fettuccine 17**

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

### **Salmon Fettuccine 17**

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

### **Seafood Cioppino 23**

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

### **BC Salmon 20**

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

### **Grilled Halibut 21**

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

### **Thai Chicken Bowl 18**

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

### **Moroccan Vegetarian Stew 16**

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

### **Classic Lamb Curry 19**

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

### **Seafood Curry 22**

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.*



## SANDWICHES

With house fries or mixed greens.

Substitute Caesar salad 2

Substitute Soup 2

### Shrimp & Avocado 17½

Shrimp, avocado and lettuce on multi-grain.

### Seafood Melt 17½

Hot crab and shrimp with cheddar and edam on a kaiser.

### Seafood Clubhouse 17½

Crab, shrimp, lettuce and tomato on toasted multi-grain.

### Chicken Clubhouse 15

Chicken breast, lean back bacon, lettuce and tomato on toasted multi-grain.

### Vegetarian 14½

Avocado, tomato, cucumber, cream cheese and lettuce on multi-grain.

### Reuben 15

Corned beef, melted edam and sauerkraut on fresh baked rye.

### Roast Beef Dip 17

Sliced sirloin roast on a baguette, served "au jus".

## OMELETTES

With house fries or mixed greens.

Substitute Caesar salad 2

### Ham & Cheese 14½

Three eggs, smoked ham, cheddar and edam cheese, toast.

### Vegetarian 14

Three eggs, tomato, onion, bell peppers, cheddar and edam cheese, toast.

### Spinach & Mushroom 14½

Mushrooms, spinach, cheddar and edam cheese, toast.

## ENGLISH TRADITIONAL

With house fries or mixed greens.

Substitute Caesar salad 2

### Bangers & Mash 14½

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

### Toad in the Hole 14½

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

### Chicken Pie 16

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

### Shepherd's Pie 16

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

### Steak & Kidney Pie 15

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 15½

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 16½

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

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

All prices subject to applicable taxes.