



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 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 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 15

Our cheese quesadilla with sliced chicken breast.

Fish Tacos 17

Seasoned grilled cod with our house yoghurt taco sauce.

WEEKEND BRUNCH

Saturdays, Sundays & Holidays
Served to 2pm

FIND US ONLINE

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 21

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

Add coleslaw 1½

Pan-fried Oysters & Chips 17½

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 19

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 17½

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 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.

Thai Chicken Bowl 18

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 19

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

Seafood Curry 23

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 15½

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

Vegetarian 15

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

Reuben 15½

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 15½

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

Vegetarian 15

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

Spinach & Mushroom 15½

Mushrooms, spinach, cheddar and edam cheese, toast.

Mexican 15½

Cheddar and edam cheese with green onion topped with our house salsa and sour cream, toast.

ENGLISH TRADITIONAL

With house fries or mixed greens.

Substitute Caesar salad 2

Bangers & Mash 15

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

Toad in the Hole 15

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 and vegetables topped with mashed potato and gravy.

Steak & Kidney Pie 15½

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 15

Grilled chicken breast with 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.