



SOUPS

Add fresh baked baguette 1¾

Soup of the Day 5½

French Onion “Au Gratin” 7½

SALADS

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

Add fresh baked baguette 1¾

Add goat cheese 4

West Coast 19

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

Hot Chicken 16

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

Grilled Seafood 22

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

Garden 6/9

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

Classic Caesar 6/10

Grilled Chicken Caesar 15

Pacific Shrimp Caesar 16

 **Steelhead Salmon Caesar 16**

CASUAL PLATES

Add house fries or mixed greens 3

Add Caesar salad 4½

Truffle Meat Balls 11½

House made, served with garlic toast.

Chicken Fingers & Fries 14

Succulent breaded chicken strips with honey mustard and house fries.

Cheese Quesadilla 12½

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

Chicken Quesadilla 15

Our cheese quesadilla with sliced chicken breast.

Nachos 14

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

Poutine 7½

Cheese curds with house fries and gravy.

Black Tiger Prawns 14

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

Calamari 14

Deep fried, moist squid with a sharp tzatziki dip.

 **Fish Tacos 16**

Seasoned grilled cod with our house seafood sauce.

ON OUR MENU SINCE 1986

Mushroom Caps 13

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

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 20

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

Add coleslaw 1½

Grilled Halibut 21

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

Pan-fried Oysters & Chips 17½

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

Add coleslaw 1½

Fisherman's Pie 19½

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

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.

Shrimp & Crab Quiche 17

With mixed greens or house fries.

Chicken Portobello 17

Grilled chicken breast, portobello mushroom sauce, with basmati rice and vegetables.

Roast Beef Dip 16½

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

Seafood Cioppino 24

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.

Black Tiger Prawns 20

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

Classic Lamb Curry 20

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

Seafood Curry 23

Tiger prawns, scallops and cod in a curry sauce with vegetables and basmati rice.

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.

Truffle Meat Balls & Fettuccine 17

House-made, with baguette or garlic toast.

The Cheshire Meatloaf 19

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

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

*All prices subject to applicable taxes.
A 15% 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.

WEEKLY DINNERS

Wednesday
Grilled Cod

Thursday
Pot Roast

Friday/Saturday
Prime Rib

Sunday
Roast Turkey

WEEKEND BRUNCH

Saturdays, Sundays & Holidays
Served to 2 pm

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, gravy and vegetables topped with mashed potato.

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 15½

Our own succulent organic beef burger.

Grilled Cod Burger 15½

Grilled Pacific cod with our house tartar sauce.

Chicken Burger 15

Lightly seasoned grilled chicken breast.

Veggie Burger 14½

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

Domestic

	10oz	14oz
Okanagan Springs 1516 Lager	4	5½
Okanagan Springs Pale Ale	4	5½
Kokanee	3¾	5¼

Local Craft

Driftwood Fat Tug India Pale Ale	4	5½
Rotating Tap	4	5½
Three 6oz. Tasters of Any Domestic & Craft		6½

Premium Imported

Kilkenny Irish Cream Ale	5	7
Guinness Irish Stout	5	7

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, Okanagan Springs Pale Ale</i>	5	7
Snake Bite <i>Strongbow Cider, Lager</i>	5	7
Crown Float <i>Strongbow, Guinness</i>	5	7

CIDERS & COOLERS

Draught

Strongbow Cider (England)	5	7
Strongbow Sangria	-	7
Strongbow Raspberry Zinger	5	7
Strongbow & Black (Cassis liqueur)		8

Bottle

Grower's Cider <i>Apple, Pear, Peach</i>		6
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WHITE WINES

	6oz	½ Litre	Bottle
House: Chardonnay <i>Peller Estates, BC</i>	7	16	28 (litre)
Chardonnay <i>Fetzer, California, USA</i>	9½	24	32
<i>Wente Morning Fog, California</i>	-	-	38
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>Casillero del Diablo, Chile</i>	9	22	30
<i>Oyster Bay, New Zealand</i>	11	28	38

ROSÉ

Oyster Bay Marlborough <i>Oyster Bay, New Zealand</i>	11½	28	38
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RED WINES

House: Cabernet/Merlot <i>Peller Estates, BC</i>	7	16	28 (litre)
Malbec <i>Pascual Toso Estate, Argentina</i>	9½	24	32
Merlot <i>Peller Estates (VQA), BC</i>	8	19	27
<i>J. Lohr, California, USA</i>	-	-	45
Shiraz <i>Shot in the Dark, Australia</i>	9½	24	32
Cabernet Sauvignon <i>Beringer Founders' Estate, California</i>	9½	24	32
<i>Wente, Southern Hills, California</i>	-	-	38
Pinot Noir <i>Meiomi, California, USA</i>	-	-	48

SPARKLING

Prosecco (Organic) <i>Villa Teresa, Italy</i>	-	-	36
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Please see separate drinks menu for bottled beer, spirits and cocktails.

All prices subject to applicable taxes.