



## SOUPS

Add fresh baked baguette 1¾

**Soup of the Day** 5

**French Onion “Au Gratin”** 6¾

## SALADS

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

Add fresh baked baguette 1¾

Add goat cheese 4

**West Coast** 17

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

**Hot Chicken** 15

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

**Grilled Seafood** 21

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

**Garden** 7½

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

**Classic Caesar** 8½

**Grilled Chicken Caesar** 14

**Pacific Shrimp Caesar** 15

 **Steelhead Salmon Caesar** 15

## CASUAL PLATES

Add house fries or mixed greens 3

Add Caesar salad 4

**Crab Dip** 10

Cream cheese with a mix of real and imitation crab, with baguette.

**Black Tiger Prawns** 12

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

**Calamari** 13

Deep fried, moist squid with a sharp tzatziki dip.

**Mean Beans & Toast** 8

House baked beans with multi grain toast.

**Poutine** 7

Cheese curds with house fries and gravy.

**Truffle Meat Balls** 11

House made, served with garlic toast.

**Chicken Fingers** 11

Succulent breaded chicken strips with honey mustard.

**Mushroom Caps** 12½

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

**Cheese Quesadilla** 11½


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

**Chicken Quesadilla** 14

Our cheese quesadilla with sliced chicken breast.

**Nachos** 13

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

 **Fish Tacos** 14½

Seasoned grilled cod with our house seafood sauce.

WEEKEND BRUNCH

Saturdays, Sundays & Holidays

Served to 2 pm

FIND US ONLINE

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



Recommended by the Vancouver Aquarium as ocean-friendly.



## MAINS

### **English Fish & Chips** 16½

Pacific cod, crispy beer batter and home made tartar sauce.

Extra fillet of cod 4½

Add coleslaw 1

### **Halibut & Chips** MP\*

Pacific halibut fillet with house fries and homemade tartar sauce.

Add coleslaw 1

### **Grilled Halibut** MP\*

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

### **Pan-fried Oysters & Chips** 16½

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

Add coleslaw 1

### **Fisherman's Pie** 18

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

### **Moroccan Vegetarian Stew** 15

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

### **Shrimp & Crab Quiche** 16

With mixed greens or house fries.

### **Chicken Portobello** 16

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

### **Roast Beef Dip** 15

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

### **Seafood Cioppino** 23

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

### **BC Salmon** 19

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

### **Black Tiger Prawns** 19

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

### **Classic Lamb Curry** 19

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

### **Seafood Curry** 21

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

### **Spinach & Ricotta Cannelloni** 16

Topped with a tomato sauce, melted edam, cheddar and parmesan. Served with mixed greens, baguette or garlic bread.

### **Chicken Fettucine** 16

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

### **Salmon Fettucine** 17

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

### **Truffle Meat Balls & Fettucine** 16

House made, with baguette or garlic toast.

### **The Cheshire Meatloaf** 18

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

*\*Market Price*

*Not all ingredients listed.*

*Please talk to your server about food allergies.*

*\*Market Price*

*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 Sirloin 23

8oz. AAA sirloin steak grilled to perfection.

### Peppercorn Sirloin 25

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

### Grilled Steak & Prawns 30

8oz. AAA sirloin topped with tiger prawns.

### Portobello Mushroom Sirloin 25

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

## 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.

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### 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

### Chicken Pie 14½

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

### Shepherd's Pie 14½

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

### Bangers & Mash 14

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

### Toad in the Hole 14

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

### Steak & Kidney Pie 14½

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 (each) 1½

Cheddar Cheese, Mushrooms, Back Bacon

### Classic Beef Burger 15

Our own succulent organic beef burger.

### Salmon Burger 16

Steelhead salmon grilled fillet with our house tartar sauce.

### Grilled Cod Burger 15

Grilled Pacific cod with our house tartar sauce.

### BBQ Chicken Burger 14

Lightly seasoned grilled chicken breast with BBQ sauce.

### Veggie Burger 14

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



## BEER ON TAP

### Domestic

	10oz	16oz
Okanagan Springs 1516 Lager	3¾	5¾
Okanagan Springs Pale Ale	3¾	5¾
Kokanee	3½	5½

### Local Craft

Driftwood Fat Tug India Pale Ale	3¾	5¾
Rotating Tap	3¾	5¾

*Three 6oz. Tasters of Any Domestic & Craft* **6½**

### Premium Imported

Kilkenny Irish Cream Ale	4½	7
Guinness Irish Stout	4½	7¼

### Draught Specialties

Shandy	3½	5½
<i>Lager, 7-Up or Ginger Ale</i>		

Lager & Lime	3½	5½
<i>Lager, touch of lime</i>		

Black & Tan	4½	7
<i>Guinness, Okanagan Springs Pale Ale</i>		

Snake Bite	4½	7
<i>Strongbow Cider, Lager</i>		

Crown Float	4½	7
<i>Strongbow, Guinness</i>		

## CIDERS & COOLERS

### Draught

Strongbow Cider (England)	4½	7
Strongbow Sangria	-	7
Strongbow Raspberry Zinger	4½	7
Strongbow & Black (Cassis liqueur)		8

### Bottle

Grower's Cider		5½
<i>Apple, Pear, Peach, Pomegranate</i>		
Smirnoff Ice		6

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

## WHITE WINES

	6oz	½ Litre	Bottle
<b>House: Chardonnay</b>			
<i>Peller Estates, BC</i>	6½	16	28 (litre)
<b>Gewurztraminer</b>			
<i>Cono Sur, Chile</i>	8	19	27
<b>Chardonnay</b>			
<i>Fetzer, California, USA</i>	9	21	30
<i>Wente Morning Fog, California, USA</i>	11	27	38
<b>Pinot Gris</b>			
<i>Peller Estates (VQA), BC</i>	8½	20	28
<i>Sandhill (VQA), BC</i>	9½	24	32
<b>Sauvignon Blanc</b>			
<i>Robert Mondavi, California, USA</i>	8½	20	28
<i>Oyster Bay, New Zealand</i>	11	27	38
<b>Rosé</b>			
<i>Quails' Gate (VQA), BC</i>	10	26	36

## RED WINES

	6oz	½ Litre	Bottle
<b>House: Cabernet/Merlot</b>			
<i>Peller Estates, BC</i>	6½	16	28 (litre)
<b>Malbec</b>			
<i>Pascual Toso Estate, Argentina</i>	9	22	32
<b>Merlot</b>			
<i>Peller Estates (VQA), BC</i>	8	19	27
<i>J. Lohr, California, USA</i>	-	-	45
<b>Shiraz</b>			
<i>Shot in the Dark, Australia</i>	9	22	30
<b>Cabernet Sauvignon</b>			
<i>Beringer, California, USA</i>	9	22	30
<b>Zinfandel</b>			
<i>7 Deadly Zins, California, USA</i>	-	-	42

## SPARKLING

<b>Prosecco (Organic)</b>			
<i>Villa Teresa, Italy</i>	-	-	36

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