

SOUPS

Add fresh baked baguette \$2

Soup of the Day \$6

French Onion "Au Gratin" \$8

SALADS

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

Add fresh baked baguette \$2

Quinoa Bean Bowl \$13  

Quinoa, mixed beans and kale with a dijon vinaigrette.

Harvest \$15 

Golden beets, crumbled feta cheese, candied pecans, grapes and cucumber on mixed greens with a balsamic reduction and extra virgin olive oil.

Blackened Salmon \$17 

Blackened salmon with roma tomato, cucumber and avocado on mixed greens.

West Coast \$19 

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

Grilled Salmon & Prawn \$19 

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

Classic Caesar \$9 

ADD-ONS

Grilled Chicken Breast \$5½

Pacific Shrimp \$6

Tiger Prawns \$6

Feta Cheese \$3½

Half Avocado \$3

WEEKEND BRUNCH

Saturdays, Sundays & Holidays
Served to 2pm

 Vegetarian

 Gluten Free

STARTERS + SHARE

Add house fries or mixed greens \$3

Add Caesar salad \$4½

Thai Bites \$10

Bite-size chicken in a Thai sweet chili sauce, with green onion.

Mushroom Caps \$14

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

Chicken Tenders \$15

Breaded chicken with honey mustard sauce and house fries or mixed greens.

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.

 **Fish Tacos \$17**

Seasoned grilled cod with our house yoghurt taco sauce.

Nachos \$16 

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

Cheese Quesadilla \$13 

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

ADD-ONS

Roast Chicken Breast \$5½

Pacific Shrimp \$6

Seasoned Beef \$5

Guacamole \$3½

SAY HI

  @cheshirecheeserestaurant
cheshirecheeserestaurant.com

 **ocean wise™** | 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 2

Halibut & Chips \$22

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

Add coleslaw 2

Pan-fried Oysters & Chips \$17½

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

Add coleslaw 2

Shrimp & Crab Quiche \$17

With mixed greens or house fries.

Fisherman's Pie \$19½

Scallops, shrimp, cod and mushrooms in a lobster sauce topped 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 and vegetables.

Chicken Fettuccine \$17

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

Salmon Fettuccine \$17½

Steelhead salmon with capers in a white wine and bechamel 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

Poached Steelhead salmon fillet, lemon basil butter, brown rice and seasonal vegetables.

Grilled Halibut \$23

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

Thai Chicken Bowl \$17

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

Moroccan Vegetarian Stew \$17

A delicious mix of red lentils, yams, peppers, peanuts, chick peas, celery and tomato. Served with brown 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

Rancher \$15

Roast chicken breast, roasted red peppers and bacon on toasted multi-grain with a sundried tomato mayo.

Vegetarian \$15½

Roasted red peppers, zucchini, onion, crumbled feta and avocado on toasted multigrain.

Reuben \$15½

Corned beef, melted edam and sauerkraut on grilled rye.

Roast Beef Dip \$17

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

Shrimp & Avocado \$17½

Shrimp, avocado and lettuce on multi-grain.

Seafood Melt \$17½

Hot crab and shrimp with cheddar and edam on a brioche bun.

OMELETTES

With house fries or mixed greens.

Substitute Caesar salad \$2

Ham & Cheese \$15½

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

Spinach & Mushroom \$15½

Mushrooms, spinach, cheddar and edam cheese, toast.

ENGLISH TRADITIONAL

With house fries or mixed greens.

Substitute Caesar salad \$2

Bangers & Mash \$16

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

Toad in the Hole \$16

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

Chicken Pie \$16½

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

Shepherd's Pie \$16½

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

Steak & Kidney Pie \$16½

Tender morsels of beef and kidney in a rich gravy topped with a pie crust.

BURGERS

Lettuce, house sauce, tomato, pickle and onion on a freshly baked brioche bun. Served with house fries or mixed greens.

Substitute Caesar salad \$2

Add-ons

Cheddar Cheese \$2

Mushrooms, Bacon (each) \$1½

Classic Beef Burger \$16

Succulent, all natural beef burger.

The Beyond Burger \$16½

The world's first plant-based burger.



Salmon Burger \$17

Steelhead salmon grilled fillet with our house tartar sauce.

BEER ON TAP

LOCAL CRAFT	<u>10oz.</u>	<u>14oz.</u>
Red Truck Lager	\$4	\$5½
Stanley Park Sunsetter Wheat	\$4½	\$6
Driftwood Fat Tug IPA	\$4½	\$6
Rotating Tap	\$4½	\$6

CANADA

Okanagan Springs Pale Ale	\$4½	\$6
Three 6oz. tasters of any domestic & craft		\$7½

PREMIUM IMPORTED

Guinness Irish Stout	\$5½	\$7½
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DRAUGHT SPECIALTIES

Shandy (Lager, 7-Up or Ginger Ale)	\$4	\$5½
Lager & Lime (Lager, touch of lime)	\$4	\$5½
Black & Tan (Guinness, Pale Ale)	\$5¼	\$7¼
Snake Bite (Strongbow Cider, Lager)	\$5¼	\$7¼
Crown Float (Strongbow, Guinness)	\$5½	\$7½

CIDERS

DRAUGHT

Strongbow Cider (UK)	\$5½	\$7½
Strongbow Sangria		\$7½
Strongbow Raspberry Zinger	\$5½	\$7½
Strongbow & Black (Cassis liqueur)		\$8

BOTTLE (12oz.)

Grower's Cider		\$6½
Apple, Pear or Peach (12oz.)		

WINES

WHITE

	<u>6oz.</u>	<u>9oz.</u>	<u>bottle</u>
House: Peller Estates Pinot Grigio, BC	\$7½	\$11	\$30
Fetzer Chardonnay, USA	\$9½	\$14	\$32
Wente Morning Fog Chardonnay, USA	\$12	\$18	\$42
Sandhill (VQA) Pinot Gris, BC	\$10	\$14½	\$32
Grey Monk (VQA) Gewürztraminer, BC	\$11½	\$17	\$36
Cono Sur Reserva Sauvignon Blanc, Chile	\$10½	\$15	\$32
Oyster Bay Sauvignon Blanc, New Zealand	\$12	\$18	\$42

ROSÉ

Oyster Bay New Zealand	\$12	\$18	\$42
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RED

House: Peller Estates Cabernet/Merlot, BC	\$7½	\$11	\$30
Pascual Toso Estate Malbec, Argentina	\$10½	\$15	\$32
Sandhill (VQA) Merlot, BC	\$10½	\$15	\$32
Shot in the Dark Shiraz, Australia	\$10½	\$15	\$32
Beringer Founders' Estate Cabernet Sauv, USA	\$11½	\$17	\$36
Wente Southern Hills Cabernet Sauv, USA			\$40
Meiomi Pinot Noir, USA			\$48

SPARKLING

Villa Teresa Prosecco, Italy			\$38
Ruffino Prosecco, Italy (half bottle)			\$22
Henkel Trocken Germany (7oz.)			\$10

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

All prices subject to applicable taxes.

