

TO SHARE

HOUSE MARINATED OLIVES GF V 15 chilli, lemon, herbs	BURRATA & TAPENADE V 25 chilli olive tapenade, basil, warm focaccia bread
TRUFFLE MUSHROOM ARANCINI V 18 truffle aioli, grana padano	SPICY TUNA BITES GF 18 ahi tuna, crispy rice, sriracha, soy, jalapeño
CRISPY CHICKEN SLIDERS 15 house made crispy chicken patty, buffalo ranch, tomato, pickles, brioche bun	CHICKEN WINGS 18 frank's hot, bbq, salt & pepper, teriyaki, fermented hot served with fresh celery & house made ranch
MUSSELS & FRIES GF 28 MARINIÈRE (SAILOR STYLE) white wine, garlic, shallots, parsley, butter, lemon	CHICKEN KARAAGE 21 boneless crispy chicken thighs, shishito peppers, miso motoyaki mayo
CONGOLAISE 30 chipotle, tomato, lime, coriander, fennel, cumin, fresh cilantro	CRISPY CAULIFLOWER 15 crispy marinated florets, chives, house made harissa ranch
PORK DUMPLINGS 18 locally sourced pork, chives, soy lime sauce	

SALADS

+ CHICKEN 10 + 5pc PRAWNS 15 + 7oz SALMON 18
+ 7oz FLAT IRON STEAK 18 + 3oz COD FISH 7.50

CAESAR SALAD 18 fresh romaine, baked croutons, fried capers, house made caesar dressing, parmesan
GARDEN MIX SALAD 18 cherry tomatoes, cucumber, radish, celery, cranberries, almond flakes, apple cider vinaigrette
ROASTED BEETS & BURRATA SALAD 22 pickled yellow beets, roasted red beets, imported burrata pugliese, arugula, cherry tomatoes, candied walnuts, aged balsamic vinaigrette
COBB SALAD 24 fresh romaine, 6oz chicken breast, crispy egg, bacon, blue cheese, avocado, cherry tomatoes, house made ranch dressing

GF GLUTEN FREE

V VEGETARIAN

HANDHELDS

served with your choice of thin-cut fries

SUBSTITUTE FOR CURLY FRIES 3, CAESAR 2.5, GREEN SALAD 2, OR POUTINE 3.50 GLUTEN FREE BURGER BUN 1

SMASH BURGER 21 double smash patties, american cheddar, lettuce, tomato, house made pickles, caramelized onions, million island sauce – in a golden brioche bun + BACON \$2
NASHVILLE HOT CHICKEN SANDWICH 22 hot chicken breast, mayonnaise, coleslaw, tomato, house made pickle, special nashville spice mix
TRUFFLE MUSHROOM & BRIE SMASH BURGER 25 two smash burger patties, mixed mushrooms, truffle oil, brie cheese, fried onions, arugula
BELMONT STEAK SANDWICH 28 7 oz butler's steak, horseradish aioli, mixed mushrooms, chimichurri, crispy fried onions
FALAFEL BURGER V 20 house made chickpea patty, special spice blend, tahini sauce, arugula, tomato, pickled onion + AVOCADO \$1.50

ENTRÉES

STEAK & CHIPS GF 34 7 oz. flat iron steak, house made kennebec chips, peppercorn sauce ADD: PRAWNS 8	BC SALMON 32 7oz locally caught pacific steelhead salmon, orzo pasta, salmon croquette, confit tomato, seasonal vegetables, corn nage
HUNTER CHICKEN 30 classic creamy mash, woodland mushrooms, confit tomatoes, buttered spinach, hunter sauce	SPAGHETTI & MEATBALLS 26 house made meatballs, classic arrabbiata sauce, chili, basil, parmesan
THAI GREEN CURRY GF 22 aromatic coconut rice, lemongrass, mixed peppers, baby corn, thai basil, bird's eye chili + 6oz CHICKEN + 6oz SALMON + 3oz COD + PRAWNS + 7oz STEAK	FISH & CHIPS 26 2 pc atlantic cod, belmont lager batter, mushy peas, skinny fries, house made tartar sauce
	TRUFFLE MAC & CHEESE 20 macaroni, truffle mornay, toasted breadcrumbs

ACCOMPANIMENTS

THIN-CUT FRIES 8	CLASSIC MASH 9
CURLY FRIES 9	MIXED VEGETABLE 7
POUTINE 12	SIDE GREEN SALAD 6
TRUFFLE FRIES 14	

ADD-ONS

CHICKEN 6oz 10	STEAK 7oz 18
PRAWNS 5pcs 15	COD FISH 3oz 7.50
SALMON 7oz 18	

SWEET TOOTH

CHOCOLATE MOUSSE CAKE 15 salted caramel, vanilla leaf tuile	SCOOP OF GELATO 3 chocolate, vanilla, mango
NY CHEESECAKE 12 strawberry coulis	TRIO OF GELATO 8.50 chocolate, vanilla, mango

The
Living Room

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#HOTELHOUSEPARTY