

Lunch Menu

Served 11:00 am – 5:00 pm

Starters

Soup du Jour 6

Ask Your Server for Details About Chef's Creation for Today.

Seafood Chowder 9

Manhattan Style Seafood Chowder with Scallops, Prawns, Kiwi Mussels, Salmon, Halibut & Potatoes. Served with Garlic Points.

Traditional Caesar Salad 8

Hand Cut Hearts of Romaine, Herb Filone Crustinis, Crisp Bacon, Asiago Cheese with Home Made Caesar Dressing.

Add Grilled Chicken Breast 4

Add Grilled Tiger Prawns 5

Santa Fe Salad 12

Mexican Spice Marinated Roasted Chicken Breast. With Romaine Hearts, Green Onions, Shredded Jack Cheese, Diced Tomatoes, Avocado, Corn, Beans, Crispy Flour Tortillas & Salsa Dressing

Cobb Salad 12

Fresh Romaine Lettuce Served with Roasted Chicken, Diced Tomatoes, Boiled Egg, Avocado, Crisp Bacon & Blue Cheese, French Style Herb Dressing.

Copper Club Salad 8

Fraser Valley Greens, Pea Shoots, Grapefruit Segments, Julienne of Peppers Seasonal Berries & House Made Ranch Dressing.

Entrees

Frittata 11

Daily Fresh Chefs Creation. Served with skillet Potatoes or Greens.

Chicken Strips 12

Large Size Chicken Strips Served with a Thai Curry Aioli, Plum Sauce and French Fries.

Beef Burger 12

Seafood Club 13

Double Decker on Multi Grain Toast with Salmon & Shrimp Tossed with Curried Aioli. Served with Lettuce, Tomato and Onion.

Choice of French Fries, Soup or House Salad.

Vegetable Wrap 11

Sun-dried Tomato Wrap with Marinated Italian Vegetables, Lightly Roasted with Garlic & Fresh Herbs. Served with Provolone Cheese, Fresh basil & Sliced Tomatoes. Your Choice of French Fries, Soup or Salad.

Chicken Quesadilla 12

Garlic Chipotle Marinated Grilled Chicken Quesadilla, with Roasted Peppers & Onions, Mozzarella Cheddar Cheese. Served with side of Sour Cream and Salsa

Add Fries, Soup or Salad 2.50

Pizzas

Ham & Pineapple: 11

with Basil Tomato Sauce & Mozzarella Cheese.

Italian Meat Lovers: 13

with Basil Tomato Sauce, Salami, Pancetta, Chorizo, Red Onion, Feta and Asiago Cheese.

New York Steak Sandwich 16

Grilled 6 oz New York Steak Sandwich. Served on Toasted Garlic Baguette with Caramelized Onions, Sautéed Mushrooms in Merlot Jus. With Fries or Salad.

Fish & Chips 13

Fresh 'Catch of the Day', Fried in Light Cajun Batter. Served with French Fries, House Made Tartar Sauce & Apple Cider Coleslaw.

Pacific Salmon 14

Grilled Salmon Fillet. Served with Herb Rice Pilaf, Seasonal Vegetables & Baby Bok Choy. Raspberry Beurre Blanc.

Lobster Ravioli 19

Large Lobster Ravioli. Cooked in Champagne Sauce. Served with Zucchini Tagliatelle & Tabiko Roe.

Beef Stir-Fry 12

Ginger Beef Stir-Fry, Served with Baby Bok Choy, Snow Peas, Baby Corn, Peppers, Cashews & Water Chestnuts on Chow Mien Noodles. Garnished with Toasted Sesame Seeds.

Linguine Sicilia 11

Linguine Pasta cooked Al Dente with Jardinière Vegetables