

THE GRILLE

@ THE CINNAMON BEAR

TO SHARE

RUSTIC BRUSCHETTA- \$9

Toasted Baguette . Tomato . Artichoke & Truffle
Parmesan Cheese . Roasted Garlic

MONTEREY SQUID- \$11

Crisp Fried Squid . Cracked Black Pepper . Lemon Citrus Aioli

CHILI CHICKEN- \$10

Maple Chili Hot Sauce . Cornmeal Crusted Wings . Green Onion
Blue Cheese Dressing

B.L.T. POTATO SKINS- \$12

Bacon & Lobster Stuffed Potatoes . Melted Cheddar . Truffle Sour Cream

PETITE CHARCUTERIE- \$14

Mountain Ham . "Spanish Style" Prosciutto . House Made Paté
Toasted Almonds . Condiments

APPETIZERS

RE-Think POUTINE- \$15

Pont-Neuf Potato . Braised Short Rib .
Quebec Oka Cheese . Aged Balsamic BBQ Sauce



TUNA TATAKI- \$15

Rare Seared Sesame Crusted Ahi . Radish & Mandarin Salad
Yuzu Green Peppercorn Saki Dressing



DUNGENESS CRAB CAKE- \$16

Chorizo Chips . Pea Shoot Salad . Lime & Crème Fraîche Tartar Sauce

NATURAL SMOKED SALMON- \$13

Fennel . Asparagus . Bagel Chips . Juniper & Huckleberry Reduction

BISON CARPACCIO- \$14

Peppercorn Crusted . Watercress . Crispy Shallots
Roast Garlic Dressing . Winter Truffle

SALAD-SOUP

CAESAR SALAD- \$12

Two Tone Romaine . Lemon Croutons . Prosciutto
Parmesan Cheese . Creamy Garlic Dressing

GOAT'S CHEESE & BEETS- \$11

Preserved Beets . Hazelnut Crusted Baked Goat's Cheese
Black Figs . Artisan Greens . Maple Mustard Dressing

ROCKET SALAD- \$10

Arugula . Watercress . Pear . White Grace . Caramelized Pecans



WEST COAST STYLE CHOWDER- \$11

Smoked Black Cod . Clams . Smoked Salmon . Bacon . Sweet Corn

SOUP OF THE DAY- \$7.50

Created Daily . Inspired by the Season

Executive Chef, Julian Owen-Mold is proud to partner with Vancouver Aquarium's Ocean Wise Program to serve only the highest quality sustainable seafood to our guests

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MAINS

FREE RANGE CHICKEN "Noodle"- \$22

Roasted Chicken Breast . Truffle Potato Gnocchi .Smoked Bacon
Winter Vegetables . Hearty Chicken Broth

BEEF SHORT-RIB- \$24

Eight Hour Red Wine Braised Short Rib . " Bourguignon" Style Vegetables
Roast Garlic Mash . Watercress . Grainy Mustard Bacon Jus



LOIS LAKE SALMON- \$24

Broccolini . Potato . Cider Sauce . Fennel & Apple Salad

LAMB SHANK- \$25

Olive Oil Slow Poached Lamb . Saffron Risotto . "Osso Bucco" Sauce
Smoked Tomato . Orange Almond Gremolata

FEATURE OF THE DAY- Market Price

Your Server Will Offer Today's Details

THE GRILLE

8oz NEW YORK STEAK- \$24

Peppercorn Garlic Jus . Green Beans . Portobello Mushrooms
Gorgonzola Gratinée Potatoes

9.5oz GRILLED RIBEYE- \$27

Alberta Beef, Watercress, Lobster Butter, French Fries or Mac & Cheese

DOUBLE PORK CHOP - \$25

Bacon . Brussels Sprouts . Pomegranate Pistachio Relish . Roast Apple Jus

TUNA STEAK- \$26

Niçoise Style . Potato . Green Beans . Tomato . Quail Egg
Black Olive Tapenade & Herb Vinaigrette

THE "GRILLE" BURGER- \$18

8oz Flame Grilled Canadian Beef . Truffle Braised Short Rib
Tomato . Arugula . Onions . Fries
Top It Up- Bacon, Mushrooms or Cheese \$1.50



HAND-CUT SALMON BURGER- \$16

Lemon Remoulade . Arugula . Pickled Red Onions . Dill Fries

ORIGINALS & CLASSICS



MUSSELS & FRIES- \$16

Salt Spring Island Mussels .
Tomato . Pernod . Fresh Herbs **or** Chorizo Smoked Tomato

LOBSTER & CHICKEN CAESAR SALAD- \$15

Lobster . Smoked Chicken . Romaine . Caesar Dressing . Parmesan Croutons

COBBG SALAD- \$14

Chopped Lettuce . Corn . Prosciutto . Hard Boiled Egg . Avocado Guacamole
Blue Juliette Cheese . Grilled Chicken . Buttermilk Ranch Dressing

SIDES- \$6

Rocket Watercress or Mixed Green
Steamed Broccolini . Parmesan Cheese & Chili
French Fries . Mac & Cheese
Potato Purée . Herb Butter
Sautéed Mushrooms

**If you have a food allergy, please speak to your server, The Chef or the Manager on Duty*

**Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of Foodborne illness*

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DAILY FEATURES

MONDAY MUSSELS

\$8 a Pound
Fries & Bread

TWOSOME TUESDAY

Any 2 Share Plates for \$20

WEDNESDAY WINE

Featured Wine at a Great Price

THURSDAY DESSERT

Complimentary Feature Dessert
with Two Course Purchase

DATE NIGHT FRIDAY

Steak & Lobster Plate For Two
12oz Rib Steak
Lobster
Mac & Cheese- \$44

PRIME RIB SATURDAY

Classic Roast with Vegetables
Baked Potato & Au Jus \$26

SUNDAY DINNER

2nd Sunday of the month,
Home Style Dinner
Three courses \$30

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