

Starters

Green Goddess

Green Pea & Asparagus Soup with Buttermilk Cheese

Cold Press Canola Oil, Lemongrass, Whey

12

The Modern Cardini

Romaine Lettuce with Smoked Mackerel Vinaigrette & Cured Egg Yolk

Caper Berry, Sourdough, Grana Padano

12

In The Summer Time

Compressed Watermelon Salad with Grilled Halloumi & Shishito Peppers

Wild Flower Honey, Nasturtium, Peach

14

The Garden of Eden

Summer Greens with Smoked Tomato Vinaigrette & Puffed Wild Rice

Dill, Parsley, Cucumber, Tomato, Cauliflower Cous Cous

12

Chop-Chop

Summer Greens with Roasted Shishito Peppers & Marinated Raisins

Sheep Feta, Tarragon Pistou, Pistachio

Smoked Chicken Breast or Arctic Char

20



WE ARE PROUD TO ONLY SERVE
OCEAN WISE CERTIFIED SEAFOOD

Entrees

Kraken

**Tomato Poached Humboldt Squid
with Crispy Chickpeas & Soft Iberico Chorizo**

Black Olive, Fennel, Za'tar

18

Smoked Carbonara

**Smoked Chicken Breast with Carbon Pappardelle,
Spring Peas & 64 Degree Egg Yolk**

Fresh Herbs, Pork Belly

20

“Oui Chef”

**Ground Dry Aged Steak Burger with
Smoked Cheddar Cheese & Thrice Cooked Fries**

Bibb Lettuce, Sour Pickles, Bacon, Sourdough

18

76.2506°N, 100.1140°W

**Beet Cured Arctic Char with Charred Scallion,
& Cauliflower Cous Cous**

Carrot, Dulce, Smoked Yogurt

19

101 Street

6oz Dry Aged Beef Striploin with Thrice Cooked Fries

Rapini, Prepared Beet Horseradish, Pan Jus

20

Little Miss Pretty

**Hand Rolled Pappardelle Pasta
with Wild Mushrooms & Fresh Herbs**

Brown Butter, Tomato, Shallot, Lemon, Caper Berry

16

Tuna ‘n’ Chips

**Potato Wrapped Albacore Tuna Loin
with Sauce Gribiche & Parsley Salad**

Pickled Things, Malt Vinegar Potato Chips

21

Union Made

**Sourdough Flatbread, Marinated BC Mushrooms,
Roasted Summer Vegetables**

Wheat Grass, Goat Cheese, Pistachio

18

Anthony’s Classic

Grilled Cheese on Flax Seed Bread with Tomato Soup

Crème Fraiche, Smoked Cheddar, Shishito Pepper Jelly

16

Dessert

40th Symphony

**Cocoa Nib Terrine with Malted Ganache and
Caramelized White Chocolate Liquid Nitro Gelato**

Sour Cherry, Tonka Bean, Textures of Chocolate

14

Good Vibrations

Coconut Crème Brulee with Passion Fruit Sorbet

Pomegranate, Mango, Lemon Balm

12

Simply the Best

**Erin's Angel Food Cake with Sea Buckthorn Curd
and Burnt Wildflower Honey Ice Cream**

Yuzu, Freeze Dried Strawberry, Lavender

13

Con Te Partirò

Yogurt Panna Cotta Torte with Basil Semifreddo

Purple Mountain Huckleberry, Birch Syrup

12

Hasn't Hit Me Yet

**Three Canadian Artisanal Cheeses with
House Preserves and Fresh Fruit**

Crostini, Wild Flower Honey, Pickled Things

19



ENVIRONMENTALLY SUSTAINABLE PAPER
STRAWES AVAILABLE UPON REQUEST