



Set Lunch Menu # 1

ASSORTED ANTIPASTO

*smoked salmon, pan seared prawns, calamari
warm Mediterranean olives, mozzarella Caprese*

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CHOICE OF:

HOUSE MADE GNOCCHI

*fresh herbs, sauteed mushrooms, scallions,
Chevre, parmesan and truffle butter*

PAPPARDELLE WITH SMOKED B.C. SALMON

local wild sockeye, white wine, cream, garlic, fresh dill

RIGATONI WITH ITALIAN SAUSAGE

classic Italian sausage, roasted fennel, plum tomato, cracked chillies

SPAGHETTI WITH CHICKEN AND SUNDRIED TOMATO

roma tomato, basil, cracked chillies, extra virgin olive oil

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TIRAMISU

an Italian classic, made in house

COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$42⁰⁰



Set Lunch Menu # 2

MIXED GREEN SALAD

red wine vinaigrette

OR

CAESAR SALAD

perfectly balanced, topped with our in-house focaccia croutons

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CHOICE OF:

HOUSE MADE GNOCCHI

*fresh herbs, sautéed mushrooms, scallions,
Chevre, parmesan and truffle butter*

PAPPARDELLE WITH SMOKED B.C. SALMON

local wild sockeye, white wine, cream, garlic, fresh dill

RIGATONI WITH ITALIAN SAUSAGE

classic Italian sausage, roasted fennel, plum tomato, cracked chillies

SPAGHETTI WITH CHICKEN AND SUNDRIED TOMATO

roma tomato, basil, cracked chillies, extra virgin olive oil

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FRESH FRUIT SORBET

————— **COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$34⁰⁰** —————



Set Lunch Menu # 3

MIXED GREEN SALAD

red wine vinaigrette

OR

MANHATTAN CLAM CHOWDER

tomato, havana dark rum, russet potato, manila clams

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CHOICE OF:

GRILLED WILD B.C. SALMON

*balsamic and honey pickled blueberries
grilled vegetables and pan roasted baby potatoes*

NEW YORK STEAK AND FRITES 6oz. AAA

Canadian steak topped with red wine demi-glace

KALE AND FARRO SALAD WITH GRILLED CHICKEN

chèvre, fennel, orange, candied walnuts, lemon vinaigrette

COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$29⁵⁰

CANAPE MENU

LAMB POPS \$5

dijon, rosemary, salsa verde

CRABCAKE BITES \$4

Water Street Café classic, crab, baby shrimp, saffron aioli

PORK BELLY BITES \$3⁵⁰

ponzu glaze, kale, smoked paprika vinaigrette

CHICKEN BITES \$3

buttermilk, sage, herb panko crusting

CANDIED SALMON BITES \$3

BC salmon, maple

POUTINE \$4

frits, mushroom gravy, crispy fries, cheese curds

ARANCINI \$2⁵⁰

cauliflower, asiago and truffle oil rice ball

SMOKED SALMON MOUSSE BITES \$2⁵⁰

smoked salmon, cucumber, crispy capers

SHRIMP AND PORK FILLED WONTON \$3

with a sweet sambal dipping sauce

ROMA TOMATO & BASIL BRUSCHETTA \$3

capers and asiago cheese

AVOCADO TOAST \$2⁵⁰

avocado, toasted cumin seeds, red pepper, lime

COGNAC SEARED MUSHROOM BRUSCHETTA \$2⁵⁰

caramelized onion and goat cheese

SMOKED SALMON \$3

with cream cheese on house baked rye bread