



■ APPETIZERS ■

FRESH DUNGENESS CRAB
GREEN PAPAYA & MANGO SALAD ■ SPICY THAI BASIL
MINT DRESSING ■ PEANUT
\$14

PRAWN COCKTAIL
GREENE PRAIRIE PRAWNS ■
LEMON COCKTAIL SAUCE
\$12

CHARCUTERIE PLATE
PARMA HAM ■ SALAMI ■ COPPA ■ TIGER BLUE CHEESE ■
SALT SPRING ISLAND GOAT CHEESE ■ CORNICHONS
\$16

LASQUETI ISLAND HONEY MUSSELS
CHORIZO SAUSAGE ■ HONEY ALE ■ TOMATO ■
ARTISAN BAGUETTE
\$12

ROCKET & GRANA PADANO SALAD
BOSC PEAR ■ PINE NUT ■
BALSAMIC DRESSING
\$10

ROASTED BEET & GOAT CHEESE SALAD
FRESH MINT ■ SWEET ONION ■
LAMB'S LETTUCE
\$10

CAESAR SALAD
SHAVED REGGIANO ■ HOUSE DRESSING ■
BREAD CHARDS
\$10
WITH AVOCADO \$16
WITH GRILLED CHICKEN \$18
WITH GRILLED PRAWNS \$22
WITH GRILLED SIRLOIN STEAK \$23

CHEF'S SELECT LETTUCES
SALT SPRING ISLAND GOAT CHEESE ■ CRISP PEAR ■
TOASTED HAZELNUTS ■ SUNDRIED CRANBERRIES
\$10
WITH AVOCADO \$16
WITH GRILLED CHICKEN \$18
WITH GRILLED PRAWNS \$22
WITH GRILLED SIRLOIN STEAK \$23

CHANTERELLE & CORN CHOWDER
HERB & CHEESE CROSTINI
\$10

BRAISED OXTAIL, BEAN & VEGETABLE BROTH
\$9

DAILY CATCH
LOCAL MARKET SUSTAINABLE SEAFOOD
ASK YOUR SERVER ABOUT OUR DAILY FEATURE

p2b bistro & bar
BUTCHER CUTS
ASK YOUR SERVER ABOUT OUR WEEKLY FEATURE

■ ENTRÉES ■

PORCINI CRUSTED QUALICUM BAY SCALLOPS
MAFALDA PASTA ■ BLACK TRUMPET MUSHROOMS ■
CREAM ■ TIGER BLUE CHEESE ■ BOAR BACON
\$25

ROASTED YAM & QUINOA RAVIOLI
WARM GRILLED MUSHROOM SALAD ■ SALT SPRING
ISLAND GOAT CHEESE ■ PUMPKIN SEED SAUCE
\$20

WEST COAST CIOPPINO
SALMON ■ SCALLOPS ■ PRAWNS ■ MUSSELS ■ ROCK COD ■
CIABATTA BREAD
\$27

SEARED FREE RANGE CHICKEN
PUMPKIN RISOTTO ■ DOUBLE SMOKED BACON ■
MASCARPONE CREAM
\$26

SEARED SOCKEYE SALMON
MUSSELS ■ LEEK ■ FENNEL ■ WHITE BEAN ■
TOMATO ■ TARRAGON
\$26

HERB & SEA SALT CRUSTED LAMB LOIN
GNOCCHI ■ LAMB SAUSAGE ■ SWISS CHARD ■
PROSCIUTTO ■ MINT
\$28

LONG LINE CAUGHT ALBACORE TUNA
TOMATOES ■ OLIVES ■ CAPERS ■ BASIL ■ OLIVE OIL ■
BUTTER POACHED FINGERLING POTATOES
\$26

CERTIFIED BLACK ANGUS NEW YORK
WILD MUSHROOM SAUTÉ ■ BLISTERED TOMATOES ■
WATERCRESS SALAD
\$25

CLASSIC BURGER
BEEF PATTY ■ BACON ■ AGED CHEDDAR ■ TOASTED BUN
\$14

RIB EYE STEAK
BLISTERED TOMATOES ■ FRIES ■ HERB GARLIC BUTTER
\$26

■ PLACE BESIDE U ■

CREAMY SPINACH POUTINE
SAUTÉED WILD MUSHROOMS PARMESAN FRIES
ONION RINGS JUMBO STYLE YUKON MASHED POTATOES
POACHED FRENCH BEANS RISOTTO - DAILY

ALL \$5 EACH

Ocean Wise logo and text: All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

PRICES DO NOT INCLUDE APPLICABLE TAX

RENAISSANCE logo and address: VANCOUVER HARBOURSIDE HOTEL, 1133 West Hastings Street, Vancouver, BC V6E 3T3

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