



■ TO START ■

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

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

GRILLED ALBACORE TUNA
FRENCH BEANS ■ POTATO ■ BLISTERED TOMATOES ■
OLIVES ■ CAPERS
\$18

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

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

COBB SALAD
LETTUCE ■ TIGER BLUE CHEESE ■ CHICKEN ■ AVOCADO ■
EGG ■ BACON ■ TOMATO ■ CREAMY DRESSING
\$12

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

WEST COAST CHOWDER
CLAMS ■ SALMON ■ HALIBUT ■ SHRIMP
\$9

DAILY SOUP
ARTISAN DIPPING BREAD
\$8

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

IN 30, UNDER \$20
TWO COURSES WITH TIME TO SPARE
SEE OUR WEEKLY MENU (11:30AM-2PM)

■ ENTRÉES ■ SANDWICHES ■

OVEN ROASTED SOCKEYE SALMON FILLET
TOMATOES ■ OLIVES ■ CAPERS ■ BASIL ■ OLIVE OIL
\$20

GRILLED CHICKEN BREAST SANDWICH
BACON ■ BASIL MAYO ■ PROVOLONE ■ TOMATO
\$14

CRISPY COD & CHIPS
COASTAL LING COD ■ FRIES ■ TARTAR SAUCE
\$15

CLUBHOUSE
FRESH SLICED TURKEY ■ MAPLE BACON ■ LETTUCE ■
TOMATO ■ TOASTED WHITE BREAD ■ POTATO CHIPS
\$15

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

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

MAFALDA PASTA
CHORIZO ■ SPICED TOMATO SAUCE ■
GOAT CHEESE ■ BASIL
\$18

THAI CHICKEN BURGER
MANGO & PAPAYA SLAW ■ CUCUMBER YOGURT ■
RELISH ■ TOASTED BUN
\$13

PEMBERTON MEADOWS FLAT IRON STEAK
SAUTÉED KING MUSHROOMS ■ PARMESAN FRIES ■
HERB BUTTER
\$19

SEAFOOD SANDWICH
MULTIGRAIN BREAD ■ HALIBUT ■ SALMON ■ SHRIMP ■
LETTUCE ■ TOMATO
\$15

SLOPING HILL FARM PORK CHOP
FENNEL SAUSAGE ■ BRAISED SAVOY CABBAGE ■
YUKON MASH
\$19

WILD MUSHROOM PANINI
PECORINO CHEESE ■ CARAMELIZED ONIONS ■
SASKATOON BERRY COMPOTE
\$14

■ PLACE BESIDE U ■

CREAMY SPINACH
SAUTÉED WILD MUSHROOMS
ONION RINGS JUMBO STYLE
POACHED FRENCH BEANS
ALL \$5 EACH

POUTINE
PARMESAN FRIES
YUKON MASHED POTATOES
RISOTTO - DAILY



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
VANCOUVER HARBOURSIDE HOTEL
1133 West Hastings Street,
Vancouver, BC V6E 3T3

together indulge lunch place to be sense bitter sweet salt touch feel taste see smell 2b sinful chocolate place to be bitter local social to be seen taste we are lunch now look share mix enjoy see us happy together indulge local social place to be taste share mix enjoy 2b together now indulge bitter us sweet salt lunch touch feel taste see smell sinful chocolate place to be bitter local social taste place to be