

# 11:30 AM - 10:00 PM DAILY

# STARTERS

Chicken Wings 27 Hot, BBQ or sea salt & pepper, veggie sticks, blue cheese dip

Caesar Salad Half 11 / Full 17 Crisp romaine hearts, Grana Padano cheese, focaccia croutons, fried capers, signature roasted-garlic dressing gf\* Add

• grilled chicken 15 5oz seared Swteelhead salmon filet 15 • three (3) seared tiger prawns 15

Roasted Mushroom Soup Cup 11 / Bowl 14 Local wild mushrooms, vegetable-infused broth, crème fraîche GF / V

Tomato Bisque Cup 9 / Bowl 12 Focaccia croutons, Grana Padano crisp, basil oil gf\*/V

ENTRÉES

\*There will be an additional charge of \$2 for gluten-free bread and pasta substitutions.

10oz Steak Frites 52 Pan-seared "AAA" local beef striploin, herb shoestring fries, Madagascar green peppercorn sauce  $qf^*$ 

Cioppino 43 Shrimp, mussels, clams, cod, Steelhead salmon, tomato-fennel broth, served with warm garlic bread gf\*

Sesame-Crusted Steelhead Salad 34 Pan-seared sesame-crusted Steelhead salmon, roasted beets, crispy spinach,

blood orange, miso dressing gf\* Santa Fe Chicken Salad 31

Acapulco-spiced Fraser Valley chicken breast, half avocado, goat cheese, corn, black beans, crispy tortilla strips, chipotle-honey dressing gf\*

### Wall Centre Burger 28

Charbroiled Two Rivers all-beef patty, marbled cheddar, lettuce, tomato, red onion, dill pickle, signature sauce, toasted brioche bun, served with your choice of french fries, hand-picked greens or caesar salad gf Add bacon or mushrooms 5

#### House-Roasted Turkey Sandwich 27

Sundried tomatoes, Swiss cheese, lemon-honey dressed arugula, basil pesto, ciabatta bun, served with your choice of french fries, hand-picked greens or caesar salad gf Add bacon or mushrooms 5

### Chicken Strips 3 piece 21 / 5 piece 25

Breaded chicken breast strips, honey mustard, served with french fries, hand-picked greens, or caesar salad

Margherita Flatbread 24 Roma tomatoes, fresh basil, mozzarella cheese, San Marzano tomato sauce V

# DESSERTS

Ice Cream Cup 14 Three scoops of Mario's vanilla or chocolate gelato, chocolate or caramel sauce, whipped cream, fresh seasonal berries GF / V

Bread Pudding 16 Brioche bread pudding, creme anglaise, Chantilly cream V

NY Cheesecake 16 Sour cherry compote, Chantilly cream, fresh berries GF

Fruit Salad 14 Assortment of fresh seasonal fruit and berries GF / V

Tiramisu 16 Espresso-soaked ladyfingers, mascarpone cream, Marsala wine V Spicy Meatball Sugo 25 Three meatballs, roasted tomatoes, caramelized onions, basil oil, Grana Padano cheese 25

Wagyu Beef Carpaccio Saffron aioli, capers, red onion, Grana Padano cheese, served with crostinis gf\*

Kale, Quinoa, Kabocha Squash Salad Half 11 / Full 17 Baby kale, organic quinoa, kabocha squash, nuts, dried fruits, maple-dijon vinaigrette GFÍV

Edamame 14 Togarashi spice, sesame oil, Maldon sea salt GF/V

Marinated Olives 13 Marinated in garlic-chili thyme and lemon ~~ GF / V

Roasted Sable Fish 51 Wild matsutake broth, maitake, broccolini, brown rice gf\*

Braised Beef Short Ribs 42 Red wine braised beef short rib, potato-parsnip puree, Swiss chard gf\*

Supreme Chicken 42 Roasted chicken supreme, fresh wild mushrooms, caramelized shallots, pomme dauphine, winter truffle, sauce chasseur gf

Prosciutto Arugula Flatbread 31 San Marzano tomato sauce, Mozzarella cheese, prosciutto, fresh arugula, olive oil drizzle

Squash Agnolotti 29 Sage brown butter sauce

Add

• grilled chicken 15 .

- 5oz seared Steelhead Salmon filet 15
- three (3) seared tiger prawns . 15

Fish and Chips 2 piece 24 / 3 piece 28 Tempura-battered pacific wild cod, home-made tartar sauce, french fries

## Grilled Vegetable Focaccia 26

Fresh-baked focaccia bun, grilled eggplant, zucchini, roasted tomatoes, bell pepper, red onion, goat cheese, basil pesto, balsamic glaze, served with your choice of french fries, hand-picked greens or caesar salad  $gf^*/V$ Add

• grilled chicken 15

• bacon or mushrooms 5

SIDES There will be an additional charge of \$2 for gluten-free bread and pasta substitutions. Signature crispy Wall fries 10 Yam fries 13 Truffle & parmesan fries 15 Garlic bread Half 5 / Full 8 Grilled chicken 15 5oz. seared Steelhead Salmon 15 Three (3) seared tiger prawns 15 Halfavocado 5 Seasonal vegetables 10



V vegetarian option GF gluten-free gf\* gluten-free option DEEP-FRIED FOOD ITEMS POTENTIALLY CONTAIN TRACES OF GLUTEN AS A RESULT OF CROSS-CONTAMINATION. \$2 CHARGE WILL BE APPLIED TO SPLIT A DISH. ALL PRICES ARE SUBJECT TO 5% GST. 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. 100% OF THIS GRATUITY GOES TO OUR ASSOCIATES. IF YOU HAVE CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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