# **ALL-DAY MENU**

11:30 AM - 10:00 PM DAILY

#### **STARTERS**

TOMATO BISQUE bowl 12 | cup 8

With focaccia croutons and grana padano crisp gf\* V

WALL CENTRE SALAD 14 | half 9

Hand-picked gourmet greens with seasonal vegetables, fresh green apple, pumpkin seeds and lemon-honey dressing  $\ GF\ V$ 

MARGHERITA FLATBREAD 18

San Marzano tomato sauce, Roma tomatoes and mozzarella cheese  $\ \ V$ 

PAN-SEARED SABLEFISH 24

Local black cod, grilled asparagus, sauce verde

CAESAR SALAD 14 | half 9

Crisp romaine hearts, grana padano crisp, focaccia crouton, fried capers, signature roasted garlic dressing gf\*

SANTA FE CHICKEN SALAD 24

Flame-grilled Fraser Valley chicken breast, ripe avocado, corn, crumbled goat cheese, black beans, crispy tortilla strips, honey-chipotle dressing

POUND OF CHICKEN WINGS 20

Hot, BBQ or sea salt & pepper, served with veggie sticks and blue cheese dip

add: half avocado 3.5 | full avocado 5 | grilled chicken 10 | 3 pieces of grilled tiger prawns 9 | 5oz steelhead salmon 11

#### SIGNATURE SANDWICHES

served with your choice of french fries, hand-picked greens or caesar salad

WALL BURGER 24

Charbroiled Two Rivers all-beef patty, marbled cheddar, lettuce, tomato, red onion & dill pickle served on a toasted brioche bun with signature sauce gf\*
Add bacon or mushrooms 4

STEELHEAD SALMON BURGER 24

Lettuce, tomato, lemon aioli, toasted brioche bun gf\*

CALIFORNIA CLUB 24

Grilled Fraser Valley chicken breast, crisp bacon strips, avocado, lettuce, tomato, lemon garlic aioli on toasted sourdough bread  $gf^*$ 

GRILLED VEGETABLE FOCACCIA 21

Freshly baked focaccia bun, grilled eggplant, zucchini, tomatoes, sweet bell pepper, red onion, Okanagan goat cheese, basil pesto and balsamic glaze  $\ \ V$ 

## **ENTRÉES**

FISH AND CHIPS 2PC 19 | 3PC 24

Tempura battered pacific wild cod, home-made tartar sauce and french fries

STEELHEAD SALMON 36

Teriyaki steelhead salmon, sautéed spinach and carrot julienne, brown sesame Jasmine rice *GF* 

60Z STEAK & FRITES 39

Charbroiled "AAA" local Beef Sirloin, shoestring herb fries, garlic-thyme compound butter, a splash of demi-glace

HONEY-FENNEL GLAZED CHICKEN BREAST 35 Roasted Fraser Valley chicken breast, nugget potatoes, seasonal vegetables, demi-glace *GF*  CHICKEN STRIPS 3PC 15 | 5PC 19

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

WILD MUSHROOM RAVIOLI 31

Gourmet blend of local mushrooms, clipped spinach, Italian parsley, white truffle oil, creamy cheese sauce, roasted almonds  $^{\prime\prime}$ 

WEST COAST SEAFOOD LINGUINE 33

An abundant selection of seafood: prawns, mussels, pacific cod and steelhead salmon with garlic, white wine, San Marzano tomato sauce and extra virgin olive oil gf\*

#### **SIDES**

3 pieces of grilled tiger prawns 9 | grilled chicken 10 | 5oz steelhead salmon 11 roasted fingerling potato with thyme 9 | signature crispy Wall fries 9 | seasonal vegetables 10 yam fries 10 | truffle & parmesan fries 13 | half garlic bread 5 | full garlic bread 8

### **SWEETS**

NY CHEESECAKE 14

Sour cherry compote, Chantilly cream and fresh berries GF

ICE CREAM CUP 14

Choice of 3 scoops vanilla or chocolate ice cream with whipping cream and fresh seasonal berries

DARK CHOCOLATE CRUNCH BAR 14

Crunchy Valrhona chocolate bar, blueberry compote

BUTTERMILK PANNA COTTA 14

Panna Cotta, poached rhubarb compote, almond praline crumble  $gf^*$ 





V vegetarian option  $\ GF$  gluten-free  $\ gf^*$  gluten-free modification available FRIES MAY CONTAIN TRACE OF GLUTEN DUE TO FRYERS

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. A 25¢ CUP FEE WILL BE CHARGED WITH EVERY TAKEOUT BEVERAGE, AS PER CITY MANDATE.