

# ALL-DAY MENU

## STARTERS

TOMATO BISQUE bowl 10 | cup 6  
With focaccia croutons and grana padano crisp *gf\**

MUSHROOM CREAM SOUP bowl 13 | cup 7  
Wild mushroom soup, warm sourdough bread,  
crème fraîche *gf\**

SANTA FE CHICKEN SALAD 19  
Flame-grilled Fraser Valley chicken breast, ripe avocado,  
corn, crumbled goat cheese, black beans, crispy tortilla  
strips, honey chipotle dressing

WALL CENTRE SALAD 11 | half 7  
Hand-picked gourmet greens with seasonal vegetables,  
fresh green apple, pumpkin seeds and lemon-honey  
dressing *GF V*

CAESAR SALAD 11 | half 7  
Crisp Romaine hearts, Grana Padano crisp, focaccia crouton,  
fried capers, signature roasted garlic dressing *gf\**

SPINACH KALE SALAD 16  
Fresh spinach and kale, pomegranate seeds, crumbled goat  
cheese, assorted nuts and dried fruits, endive leaves, roasted  
honey glazed squash, apple vinaigrette *gf\* V*

add: 1/2 avocado 3 | full avocado 5 | grilled chicken 10 | 3 pieces of grilled tiger prawns 9 | 5oz Lois Lake Steelhead salmon 11

## SIGNATURE SANDWICHES

served with your choice of french fries, hand-picked greens or caesar salad  
half-salad & fries 2 | soup 2 | yam fries 3 | truffle fries 4

WALL BURGER 22  
Charbroiled Two Rivers all-beef patty, marbled  
cheddar, lettuce, tomato, red onion & dill pickle served  
on a toasted brioche bun with signature sauce  
Add bacon or mushrooms 4

CRISPY CHICKEN BURGER 19  
Local free-run chicken thighs dipped in seasoned  
buttermilk & panko, fried on a butter brioche bun with  
house-made pickled vegetable and sriracha aioli  
Add fried egg 3

CALIFORNIA CLUB 21  
Grilled Fraser Valley chicken breast, crisp bacon strips,  
avocado, lettuce, tomato, lemon garlic aioli on toasted  
sourdough bread *gf\**

VEGETABLE WRAP 19  
Grilled eggplant, zucchini, tomatoes, sweet bell pepper, red  
onion, Okanagan goat cheese, olive oil egg mimosa, house-  
made lemon-garlic hummus, handpicked greens *V*

LOIS LAKE STEELHEAD SALMON BURGER 20  
Lettuce, tomato, lemon garlic aioli, toasted brioche bun

## COMFORT FOODS

FISH AND CHIPS 2PC 18 | 3PC 24  
Tempura battered Pacific wild cod, home-made tartar  
sauce, french fries and hand-picked greens

WINTER MOZZARELLA FLATBREAD 22  
San Marzano tomato sauce, cherry tomatoes, braised  
pork shoulder, mozzarella cheese, organic mushroom  
medley, chili-honey glaze

MARGHERITA FLATBREAD 15  
San Marzano tomato sauce, Roma tomatoes  
and mozzarella *V*

CHICKEN STRIPS 3PC 14 | 5PC 18  
Breaded chicken breast strips with honey mustard, served  
with french fries, hand-picked greens or Caesar salad

POUND OF CHICKEN WINGS 19  
Hot, BBQ or sea salt & pepper, served with veggie sticks and  
blue cheese dip

1LB MUSSEL IN WINE CREAM SAUCE 26  
Salt Spring Island mussels, fennel, bacon, tomato, white wine  
cream sauce, warm focaccia bread *gf\**

## ENTREES

WILD SABLE FISH 42  
Pan seared wild black cod, farro risotto, sautéed Swiss  
chard, maple soya sake glaze

LOIS LAKE STEELHEAD SALMON 37  
Baked dijon-nut crusted steelhead, grilled broccolini,  
fennel - pilaf rice, citrus relish and herb butter

FARMCREST TRUFFLED CHICKEN BREAST 39  
Pan seared chicken breast, confit sweet potatoes,  
sautéed spinach-leek, mushroom demi-glace

GRILLED AAA BEEF TENDERLOIN 47  
BC raised cattle, roasted beans, carrots, squash and  
caramelized onion, fondant potatoes, port wine demi-glace

WEST COAST SEAFOOD LINGUINE 32  
An abundant selection of seafood: prawns, mussels, Pacific  
cod and Lois Lake Steelhead salmon with garlic, white wine,  
San Marzano tomato sauce and extra virgin olive oil *gf\**

WILD MUSHROOM RAVIOLI 31  
Gourmet blend of local mushrooms, clipped spinach, Italian  
parsley, white truffle oil, creamy cheese sauce, roasted almonds

## SIDES

3 pieces of grilled tiger prawns 9 | grilled chicken 10 | 4oz Lois Lake Steelhead salmon 11  
roasted fingerling fleur de sel potato with thyme 9 | signature crispy Wall fries 9  
yam fries 10 | truffle & parmesan fries 12 | grilled broccolini, lemon butter, parmesan 10

## SWEETS

NY CHEESECAKE 12  
Sour cherry compote, Chantilly  
cream and fresh berries *GF*

VALRHONA MANJARI CHOCOLATE MOUSSE 13  
Sous vide morello cherry compote, chocolate  
microwave sponge cake, pistachio soil

LOCALLY-MADE GELATO 10  
3 scoops, please ask your server  
for our seasonal selection

CAFÉ  
One

Wall SHERATON VANCOUVER  
WALL CENTRE



*V* vegetarian option *GF* gluten-free *gf\** gluten-free modification available

FRIES MAY CONTAIN TRACE OF GLUTEN DUE TO FRYERS

ALL PRICES 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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