

To place an order, dial “0” on the guest phone

**BREAKFAST**

Monday – Friday: 7:00 AM – 11:00 AM

Saturday & Sunday: 7:00 AM – 12:00 PM

TRADITIONAL FAVORITES

**CANADIAN BREAKFAST 18**

Two eggs any style with bacon & sausages, served with breakfast potatoes & toast *gf\**

**BREAKFAST SANDWICH 15**

Fried egg, shaved ham, swiss cheese, tomatoes & mayo on a toasted brioche bun served with choice of breakfast potatoes, fresh cut fruit salad or hand picked greens *gf\**

**THREE EGG FRASER VALLEY OMELETTE 18**

Please choose max 5 fillings:

Peppers, Onions, Tomatoes, Mushrooms, Spinach, Cheddar Cheese, Goat Cheese, Ham, Sausage, Smoked Salmon

*Served with toast and breakfast potatoes or fresh fruit salad or hand-picked greens *gf\***

HEALTHY START

**AVOCADO TOAST 14**

Multigrain toast, fresh avocado, tomatoes, & cottage cheese, served with hand-picked greens *gf\* V*

**HOUSE MADE ARTISAN GRANOLA 15**

Fresh berries, low fat yogurt *V*

**SEASONAL FRUIT PLATE 16**

Selection of fresh sliced fruit with low-fat yogurt or cottage cheese *gf V*

**STEEL CUT OATMEAL 14**

Torched banana Brulee, fresh berries, toasted pecans with Canadian maple syrup *V*

MORNING SPECIALTIES

**WALL CENTRE BENEDICT 20**

In-house smoked pork belly, fresh baked herb & cheddar cheese scone, poached eggs, hollandaise and breakfast potato

**WEST COAST BENEDICT 20**

Smoked wild salmon, wilted baby spinach, toasted English muffin, lemon & herb cream cheese, poached eggs, hollandaise and breakfast potato

**BUTTERMILK PANCAKES 17**

Whipped cream, wild blueberry compote, pecans, maple syrup & butter *V*

**LOX & CREAM CHEESE BAGEL 17**

Smoked salmon, Roma tomatoes, sweet red onions, capers & lemon with Philadelphia cream cheese

**ULTIMATE WALL CORN MUFFINS 5**

Baked daily and served with butter & assorted preserves

SIDES

Bacon or ham 6 Breakfast sausage 7  
 Two free-range eggs (any style) 6 Smoked salmon 8  
 Breakfast potatoes 5 English muffins or toast 5  
 Fresh baked croissant & Danish 5  
 Bagel and cream cheese 8 Fruit salad 6 Low-fat yogurt 5  
 Avocado (half) 3 or (full) 5  
 Dry cereals 5  
 Kellogg’s® Corn Flakes™, Kellogg’s® Rice Krispies™, Kellogg’s® Froot Loops™, Kellogg’s® Frosted Flakes™, Kellogg’s® All Bran

WAKE UP BEVERAGES

Morning smoothie 7  
 Espresso or Americano 5  
 Caffe Latte or Cappuccino 5  
 Vanilla Latte or Mochaccino 5 ½

Hot Chocolate 5  
 Tazo® Tea /English breakfast, Earl Grey, Zen, Mint 5  
 Juice /orange, apple, cranberry, grapefruit 5  
 Milk 6

**ALL DAY**

Sunday – Thursday: 11:00 AM – 10:00 PM

Friday & Saturday: 11:00 AM – 10:30 PM

STARTERS AND SALADS

**TOMATO BISQUE 10**

Basil oil, focaccia croutons, Grana Padano crisp *gf\**

**SANTA FE CHICKEN SALAD 19**

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

**WALL CENTRE SALAD 11**

Hand-picked gourmet greens with seasonal vegetables, fresh green apple, pumpkin seeds with honey-lemon dressing *gf V*

**CAESAR SALAD 11**

Crisp Romaine hearts, Grana Padano cheese, focaccia crouton, fried capers, signature roasted garlic dressing *gf\**

*Add ½ avocado 3 full avocado 5  
 Add grilled chicken 8  
 Add 3 pieces of grilled tiger prawns 8  
 Add 4oz of wild BC salmon 10*

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

IF YOU HAVE CONCERNS REGARDING FOOD ALLERGIES, PLEASE CONTACT ROOM SERVICE PRIOR TO ORDER. CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
 ALL PRICES IN CAD DOLLARS. PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE  
 MUST BE LEGAL DRINKING AGE OF 19 TO PURCHASE AND/OR CONSUME ALCOHOL

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## ALL DAY

Sunday – Thursday: 11:00 AM – 10:00 PM

Friday & Saturday: 11:00 AM – 10:30 PM

### 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 CENTRE BURGER 19**

Charbroiled Two Rivers all beef patty, cheddar, lettuce, tomato, red onion & dill pickle served on a toasted Brioche bun with signature sauce

Add bacon or mushrooms 3

#### **CRISPY CHICKEN BURGER 18**

Local free run chicken breast dipped in seasoned buttermilk & panko, on a butter brioche bun with house made pickled vegetable and sriracha aioli

Add fried egg 2

#### **CALIFORNIA CLUB 19**

Grilled Fraser Valley chicken breast, crisp bacon strips, avocado, lettuce, tomato & lemon Dijon mayo on toasted sourdough bread *gf\**

#### **VEGETABLE PANINI 17**

Fresh baked focaccia, grilled eggplant, zucchini, tomatoes, sweet bell pepper, red onion, Okanagan goat cheese, basil pesto and balsamic glaze *V gf\**

Add ham or bacon 3

### COMFORT FOOD

#### **FISH AND CHIPS 2pc 18 / 3pc 22**

Tempura battered wild cod, home-made tartar sauce, French fries and hand-picked greens

#### **CHICKEN STRIPS 3pc 14 / 5pc 18**

Breaded chicken breast strips with honey mustard served with French fries or hand-picked greens

#### **POUND OF CHICKEN WINGS 19**

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

#### **MARGHERITA FLATBREAD 15**

San Marzano tomato sauce, Roma tomatoes and mozzarella *V*

#### **BBQ CHICKEN FLATBREAD 18**

Apple-wood smoked Fraser Valley chicken breast, bell pepper, sweet red onion, mozzarella, garlic-lemon aioli

#### **YAM FRIES with house-made signature dip 10**

#### **TRUFFLE & PARMESAN FRIES with garlic-lemon dip 10**

#### **SIGNATURE FRIES 8**

### ENTREES

#### **CHINOOK BC SALMON 37**

Pan-seared with spring influenced vegetable tart in snap pea-Riesling Velouté *gf\**

#### **COQ AU VIN 35**

Fraser Valley free-range chicken, Burgundy wine, double smoked bacon, pearl onions, sautéed pomme de terre with thyme and garlic *gf\**

#### **CHARBROILED TRIPLE "A" BUTLER STEAK 8oz 39**

Spring vegetables, grilled sweet potato and Chimichurri sauce *gf\**

#### **WEST COAST SEAFOOD LINGUINE 32**

Abundant selection of seafood: prawns, mussels, Pacific cod and wild salmon with garlic, white wine, San Marzano tomato sauce and extra virgin olive oil *gf\**

#### **WILD MUSHROOM SAFFRON RISOTTO 27**

Gourmet blend of local mushrooms, green peas, saffron, parmesan *gf\**

Add 3 pieces of grilled tiger prawns 8

Add grilled chicken 8

4oz of wild BC salmon 10

### SWEETS

#### **NY CHEESECAKE 10**

Sour cherry compote, Chantilly cream and fresh berries *gf*

#### **BELGIUM CHOCOLATE TERRINE 10**

Chocolate terrine with raspberry sorbet and torched meringue

#### **MARIO'S™ GELATO & SORBETTO 13**

0.5 litre tub – assorted flavours

### BEVERAGE MENU

#### WHITE WINE & ROSE

	6oz	9oz	BTL
<b>49 NORTH</b>   BC	9	13	38
<b>GABBIANO</b>   PINOT GRIGIO, IT	11	15	44
<b>MATUA</b>   SAUVIGNON BLANC, NZ	16	21	60
<b>MISSION HILL</b>   CHARDONNAY, BC	15	19	55
<b>WHITE BEAR</b>   RIESLING, BC	11	15	44
<b>SANDHILL</b>   ROSE, BC	15	20	60
<b>PELLER ESTATES</b>   CHARDONNEY			40
<b>RED ROOSTER</b>   PINOT GRIS, BC			45
<b>SANDHILL</b>   SAUVIGNON BLANC, BC			62

#### RED WINE

<b>49 NORTH</b>   BC	9	13	38
<b>RED ROOSTER</b>   CABERNET MERLOT, BC	13	17	48
<b>DOÑA PAULA ESTATE</b>   MALBEC, ARG	17	22	63
<b>CHATEAU ST MICHELLE</b>   CAB SAUV, WA	18	24	72
<b>MISSION HILL</b>   PINOT NOIR, BC	21	27	80
<b>PELLER ESTATES</b>   MERLOT, BC			40
<b>LINDEMANS BIN 50</b>   SHIRAZ, AU			45
<b>MISSION HILL</b>   CABERNET SAUVIGNON, BC			65
<b>SANDHILL</b>   VANESSA VINEYARD SYRAH, BC			68
<b>GABBIANO</b>   CHIANTI, IT			51
<b>RED ROOSTER</b>   PINOT NOIR, BC			64
<b>ESPRIT BARVILLE-BROTTE</b>   COTES DU RHONE, FR			60

#### SPARKLING WINE

<b>FREIXENET CAVA BRUT</b>	15
200 ml, Spain	
<b>CAVAS HILL</b>	47
750 ml, Spain	
<b>HENKELL TROCKEN</b>	50
750 ml, Germany	
<b>MIONETTO TREVISIO</b>	64
750 ml, Prosecco, Italy	
<b>LANSON BRUT</b>	180
750 ml, Champagne, France	

#### SPIRIT SELECTION 375 ml

<b>ABSOLUT VODKA</b>	40
<b>BACARDI WHITE RUM</b>	40
<b>BEEFEATER GIN</b>	40
<b>JOHNNIE WALKER RED</b>	46
<b>CROWN ROYL RYE</b>	48
<b>BULIET BOURBON</b>	62

#### CIDERS

<b>OKANAGAN CIDER</b> apple, peach	7 ½
<b>STRONGBOW</b>	

#### LOCAL BEER 7

<b>GRANVILLE ISLAND PALE ALE</b>
<b>GRANVILLE ISLAND IPA</b>
<b>RED TRUCK LAGER</b>
<b>RED TRUCK AMBER ALE</b>
<b>RED TRUCK IPA</b>
<b>STANLEY PARK PALE ALE</b>
<b>STANLEY PARK PILSNER</b>
<b>STANLEY PARK AMBER ALE</b>

#### DOMESTIC BEER 6

<b>BUD LIGHT</b>
<b>BUDWEISER</b>
<b>COORS LIGHT</b>
<b>MOLSON CANADIAN</b>

#### IMPORT BEER 7

<b>CORONA</b>
<b>HEINEKEN</b>
<b>STELLA ARTOIS</b>