



# LUNCH MENU



FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER  
Available from 11 a.m. to 3 p.m.

## Soup

**Chef's Daily Creation 8**

**Savoury Clam Chowder** Large 13 Small 8  
Yukon Gold potatoes, double smoked bacon, leeks, smoked paprika cream

## Salad

**Classic Caesar Salad 10**  
Crisp romaine hearts, house made Caesar dressing, spicy croutons, freshly grated Grana Padano

**Artisan Salad Greens** 10  
Medley of cultivated greens, chargrilled & marinated Granny Smith apples, candied walnuts, cherry tomatoes, toasted pumpkin seeds, raspberry balsamic vinaigrette  
*Your choice blue cheese or goat cheese*

- Add Roasted Garlic Butter Tiger Prawns (3) 12
- Add Citrus Marinated 6 oz Chicken Breast 10

**Fire + Water Seafood Salad** 19  
Medley of artisan greens, tiger prawns, smoked salmon, West Coast candied salmon, mango lime vinaigrette

**Taco Salad 18**  
Warm taco seasoned lean ground beef, corn, black beans sour cream, mix cheese, cilantro lime dressing, chopped romaine, served in a floured tortilla shell

## FAVOURITES

**Fish & Chips** **One Piece 16 Two pieces 20**  
Beer-battered cod, Yukon Gold fries, BC apple + raisin fennel coleslaw, caper tartar sauce

**Teriyaki Chicken Rice Bowl 16**  
Sautéed stir fried vegetables and chicken breast in teriyaki sauce, steamed basmati rice, toasted sesame seeds

- Gluten Free** – Ask your server about our gluten free options.
- Ocean Wise** – Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Business Express Lunch 16  
Salad, soup + sandwich of the day

## BURGERS, SANDWICHES + WRAPS

**Fire-Grilled Beef Burger 17**  
Crispy bacon, smoked white cheddar cheese, caramelized onions, house made BBQ sauce

**Grilled Chicken + Avocado Burger 16**  
Crispy prosciutto, brie cheese, grainy mustard aioli served on a brioche bun

**Open Faced Vegetarian Burger 17**  
Pan seared house made lentil and chick pea burger on a grilled Portobello mushroom, avocado, red onion marmalade, melted goat cheese

**Philly Cheese Steak Sandwich 18**  
Shaved rib eye beef, sautéed onions, peppers, melted provolone cheese, grainy mustard aioli served on a hoagie bun

**Baby Shrimp + Crab Wrap 17**  
Baby shrimp, crab with lemon cilantro aioli, sweet peppers + crisp lettuce, grilled flour tortilla wrap

**The Cuban 17**  
Slow roasted pork loin, Black forest ham, honey mustard mayonnaise, pickles, melted Swiss cheese, served on a sourdough artisan loaf

Burgers, sandwiches + wraps include choice of green salad, Chef's daily soup or Yukon Gold fries.

Substitute Clam Chowder 5



## FIRE + WATER

EXECUTIVE CHEF NEIL ANTOLIN SOUS CHEF JAMIE CASKENETTE

For your convenience, a 18% gratuity will be added to tables of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.