



LUNCH MENU



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.