DINNER MENU

FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER

Available from 3 p.m. to 11 p.m.

SMALL PLATES

Crispy Tempura Tiger Prawns **10**
Sriracha aïoli

Yam Fries with Fresh Parmesan **10**
Truffle mayonnaise

Pesto Hummus Dip **10**
Grilled naan bread

Prime Rib Sliders **10**
Bacon, Brie, BBQ sauce, Pretzel buns

TO SHARE...
FROM THE FIRE + WATER

Salt + Pepper
or
Honey Garlic Chicken Wings **14**
Ranch or blue cheese dip

Charcuterie Platter **19**
Cured European meats, assorted cheese, garlic confit, marinated olives, grainy Dijon mustard, fig jam, toasted sea salt + olive oil artisan crostini

Pacific Seafood Tasting Platter **21**
Rock crab with citrus cilantro aïoli, candied salmon, smoked albacore tuna, creamy tartar sauce

Humboldt Calamari **15**
Olive oil + herb marinated crispy calamari strips, red onion + sweet peppers, pesto tzatziki

West Coast Steamed Mussels **16**
Spicy red curry + coconut milk broth, grilled naan bread

Warm Filo Wrapped Baked Brie **16**
Kahlua, Pecan & Brown Sugar Glaze grilled baguette, dried fruit chutney

Squash & Sage Ravioli **15**
Roast butternut squash + mascarpone sauce, crispy pancetta, arugula pesto Grana Padano

Available from 5 p.m. to 10 p.m.

SOUPS + SALADS

Baked French Onion Soup **13**
Caramelized onions in a rich sherry beef broth, melted Swiss + Gruyere cheese

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

Classic Caesar Salad 12
Romaine hearts, garlic lemon dressing, house-made croutons
freshly grated Grana Padano

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

Add Citrus Marinated 6 oz Chicken Breast **10**
Add Large Roasted Garlic Butter Tiger Prawns (4) **12**

ENTRÉES

BBQ Baby Back Ribs **½ 17** **full 26**
sweet and sticky glaze
smashed fingerling potatoes

Fire grilled AAA Sterling Silver 7 oz Top Sirloin Steak **34**
Smashed fingerling potatoes, double smoked bacon + caramelized onion compote, brandied green peppercorn sauce

Blackened Wild BC Salmon + Tiger Prawns **34**
Lobster + leek risotto, creamy smoked tomato & basil vinaigrette

Fresh Catch of the Day **Market Price**
Chef's choice of daily vegetables and starch

Ocean Wise Seafood Linguine **25**
Tiger prawns, BC mussels + clams, scallops, BC salmon, pesto + sundried tomato cream sauce
freshly grated Grana Padano

Rosemary Scented Roasted Half Chicken Brined in Seasonal Ale **30**
Fig, candied red onion & bacon jam
maple orange sauce
wild mushroom risotto

All entrées are served with chef's seasonal vegetables.

Pan Seared Gnocchi in Roasted Garlic Butter **22**
Sundried tomatoes, artichokes, green peas, freshly grated Grana Padano + goat cheese

Fire-Grilled Beef Burger **17**
Crispy bacon, smoked white cheddar cheese, caramelized onions, house-made BBQ sauce, lettuce + tomato on a brioche bun

Fire + Water Seafood Salad **21**
Medley of artisan greens, tiger prawns, smoked salmon, West Coast candied salmon, mango lime vinaigrette

Gluten Free – Ask your server about our gluten free options.

Ocean Wise – Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

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.