

dinner

starters

- feature soup** ask your server for chef's creation **7**
- waterfront chowder** double smoked bacon, fresh cream, clams, mussels, house crustinis **7**
- crisp crab cakes** wonton wrapped, atlantic blue crab, sesame slaw, orange chili **15**
- wild salmon skewers** grainy mustard rub, champagne vinaigrette, fennel salad, cumin wafer crisp **12**
- CAB tenderloin tips** cracked pepper and sea salt, shoestring potatoes, chipotle aioli, crispy jalapeños **12**
- seared ginger soy ahi tuna** citrus soy marinade, sesame slaw **11**
- local fresh shucked oysters** please ask your server for today's selection **six for 15, twelve for 29**

social plates

- canoe size dockside dip (for 2 or more)** pacific hand-peeled shrimp, tomato, spinach, asiago, mozzarella, house made chips and house crustinis **19**
- west coast seafood platter** fire-grilled prawns, salmon skewers, ahi tuna, crisp crab cakes, **30**
- canoe chicken drumettes - choose from two different styles below - one pound 11, two pounds 20**
- sesame soy** sesame crust, cucumber dip
- pioneer bbq** with house made pioneer bbq sauce, roasted garlic dip
- CAB sirloin sliders - choose from two different styles below - three for 11, six for 20, nine for 29**
- blue canoe signature sliders** flame broiled mini burger, tomato onion jam, asiago cheese
- jim's backyard sliders** flame broiled mini burger, mustard, double cheese, salt & vinegar potato chips

burgers, salads and fish & chips

- waterfront caesar** caesar dressing, house made croutons, shaved asiago **9**
- add grilled prawns to your salad **8** add grilled chicken to your salad **6**
- pacific prawn & spinach salad** pacific prawns, baby spinach, shiitake mushrooms, fresh orange, red onion, orange, sesame & soy dressing **16**
- seared steak & stilton salad** CAB tenderloin tips, stilton cheese, haystack onions, tomatoes, peppers, mixed greens, balsamic vinaigrette **18**
- waterfront burger** flame broiled prime rib burger, aged cheddar, vine-ripened tomato, haystack onions, house greens, hand cut fries **13.50**
- crab avocado sandwich** atlantic blue crab, avocado, double smoked bacon, tomato, country loaf, house greens, hand cut fries **16**
- fish & chips**
- cod one piece **11**, two pieces cod **15**
- pacific halibut one piece **15**, two pieces pacific halibut **20**

fresh seafood chalkboards

At blue canoe we focus on using only fresh ingredients. With that in mind, we are bringing in fresh seafood daily. Please refer to our chalkboards for the day's selection.

entrées

- mussels, clams & fries** choice ~ **classic** - white wine, garlic, butter ~ **coconut curry** - lemongrass, lime ~ **spanish** - chorizo, vidalia onions, saffron **20**
- one-pan wild salmon** poached with lager, capers, baby red potatoes, green beans, grape tomatoes, scallions **23**
- grilled sablefish & shellfish linguini** alaskan sablefish, local clams & mussels, crushed roma tomatoes, garlic confit, vidalia onions, white wine **25**
- grilled ahi tuna** served rare, sweet soy glaze, wasabi-lime crème fraiche, jasmine rice, seasonal vegetables **25**
- 🚲 **deep water prawns and cracked chili linguini** sautéed, pesto, roasted grape tomatoes, cream, garlic confit **19.50**
- 🚲 **squash ravioli** wilted spinach, pumpkin seeds, basil, sherry cream **19**
- v's best ever pork chop** mongolian bbq marinade, roasted garlic yukon gold mash, seasonal vegetables, warm mustard **22**
- fireside grilled chicken dinner** double breast of chicken, shiitake-roasted chicken jus, roasted garlic yukon gold mash, seasonal vegetables **22**
- coffee and raw sugar braised beef short ribs** 3-bone short rib, braised with coffee, shallots, yukon gold coffee mash **25**
- steak stuffed onion** 7 oz CAB sirloin, roasted onion, onion rings, tarragon sour cream, beans **29**

steaks



All CAB steaks are grilled to order and served with roasted garlic yukon gold mash, and seasonal vegetables.

7 oz CAB tenderloin 26

10 oz CAB NY 29

14 oz CAB rib eye 29

add to your steak & sides

blue canoe sauce - prawn, white wine, cream, garlic, citrus 5

six sautéed prawns 8

sweet potato fries 5

stilton blue cheese cream sauce 5

house crusty bread 4

kids' menu

- junior fish & chips** 1 piece, fries, slaw **6.95**
- tomato chicken linguine** tomato sauce, asiago **6.95**
- kids' mini burger** cheddar, tomato, pickle, served with fries **6.95**
- kids' bbq chicken** chicken breast, served with fries **6.95**
- grilled cheese** cheddar cheese, served with fries **6.95**



The **Certified Angus Beef® (CAB)** brand is the best Angus beef available. The brand relies on a set of 10 strict quality specifications to consistently deliver a superior beef-eating experience. Less than 8% of beef meets those standards to become the Certified Angus Beef® brand.

Vancouver Coastal Health advises: "The consumption of RAW oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination."

~ prices do not include taxes ~

kids' portions available for 9.95 when marked with 🚲