

# lunch

## 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**
- pacific salmon kebabs** mustard rubbed, champagne vinaigrette, fennel salad, cumin wafer crisp **12**
- CAB tenderloin tips** cracked pepper and sea salt, seed mustard dipping sauce, fried 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)** arctic shrimp, tomato, spinach, asiago, mozzarella, house made chips and house crustinis **19**
- 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, pacific pepper cheese
- jim's backyard sliders** flame broiled mini burger, mustard, double cheese, potato chips

## burgers, salads and fish & chips

- waterfront caesar** garlic confit, caesar dressing, house made croutons, shaved asiago, garlic chips **9**
- spinach & prawn salad** baby spinach, chickpeas, vidalia onions, pumpkin seeds, roasted onion vinaigrette **18**
- canoe chop salad** prosciutto, danish blue cheese, celery hearts, walnuts, hard boiled egg, creamy garlic dressing **15**
- blackened wild salmon burger** pan seared, sautéed cipollini onions, house made coleslaw, caper garlic aioli, house greens, hand cut fries **14**
- waterfront burger** flame broiled prime rib burger, aged cheddar, beefsteak tomato, haystack onions, house greens, hand cut fries **13.50**
- crab avocado sandwich** atlantic blue crab, avocado, double smoked bacon, country loaf, house greens, hand cut fries **16**
- fireside grilled chicken sandwich** grilled chicken, sweet tomato jam, double cream havarti, lettuce, roasted shallots and tomatoes **16**
- fish & chips**
- cod one piece **11**, two pieces cod **15**
- halibut one piece **15**, two pieces 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**
- salmon papillote** steamed in its own little package, anchovy butter, pearl onions, braised carrots, herb rice **22**
- grilled sablefish & shellfish linguini** alaskan sablefish, local clams & mussels, crushed roma tomatoes, garlic confit, vidalia onions, white wine **25**
- 🚲 deep water prawns and lemon chili linguini** sautéed, pesto, grape tomatoes, garlic confit, chili oil **19.50**
- 🚲 squash ravioli** wilted spinach, pumpkin seeds, basil, sherry cream **19**
- coffee and raw sugar braised beef short ribs** 3-bone short rib, braised with coffee, shallots, double cream & fresh ground coffee mash **25**

## steaks



All CAB steaks are grilled to order and served with double cream & fresh ground coffee mash, and glazed seasonal vegetables.

**7 oz CAB tenderloin 26**

**10 oz CAB NY 29**

**14 oz CAB rib eye 29**

## add to your steak & sides

- signature lobster butter cream sauce 6**
- six sautéed prawns 8**
- sweet potato fries 5**
- corn bread 4**

- farm truck vegetables for two people or more - 4 dollars per person**
- 8 oz steamed king crab legs 16**
- signature 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, parmesan **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 🚲