

# Ocean Wise Café July 2020 Menu

## **BURGERS**

*Served with your choice of Canadian Potato Fries or House Salad*

### **THE STANLEY PARK BURGER 18**

Canadian Beef Patty, Foraged Mushrooms, Bacon, Caramelized Onions, Cracked Black Pepper Verdeliat Cheese, Garlic Mayo

### **CRISPY CHICKEN BURGER 16**

Coleslaw, Pickles, Fermented Jalapenos, Siracha Aioli

### **SUMMER GARDEN VEGGIE BURGER 16**

Vegetarian Patty, Avocado, Balsamic Grilled Vegetables, Hummus, Comox Brie, Tzatziki Sauce  
(choice of Light Life Vegan Patty or Black Bean Veggie Burger Patty)

## **STANLEY PARK CLASSICS**

### **THE SEAWALL WEST COAST CLUB 24**

Salmon, Crab, Smoked Albacore Tuna, Bacon, Lettuce, Tomato, Smoked Oyster Remoulade with Fries or House Salad

### **PROSCIUTTO DUNGENESS CRAB GRILLED CHEESE 18**

Local Cheese Blend, Sundried Tomatoes, Basil with Fries or House Salad

### **3<sup>rd</sup> BEACH FRIED OYSTER PO-BOY 17**

Shredded Lettuce, Vine Tomato, Pickles, Roasted Garlic Lemon Aioli with Fries or House Salad

### **CLASSIC BEEF HOT DOG 7**

Ketchup, Mustard, Relish,

### **SMOKED SALMON and TRUFFLE BANNOCK FLATBREAD 12**

Lemon Mascarpone, Capers, Pesto, Pickled Onions, Sour Cream, Radish

### **TRUFFLE AVOCADO TOAST 12**

Wild Spring Onions, Foraged Mushrooms, Neufchatel Cheese, Heirloom Tomatoes, Poached Egg, Crème Fraiche

## **SIGNATURE PARK ENTRÉES**

### **CHICKEN STRIPS- 4 Pieces 15**

Choice of Fries or House Salad, Local BC Honey Mustard

### **GEORGIA STRAIT FISH & CHIPS- 1 Piece or 2 Piece 15/18**

Battered Cod, Homemade Tartar Sauce & Coleslaw

### **CALIFORNIA ROLL STYLE AHI TUNA POKE BOWL 14**

Spicy Mayonnaise, Avocado, Cucumber, Masago, Seaweed Salad, Edamame, Scallions, Sesame Seeds, Rice, Nori

### **GRILLED SALMON with SUMMER ORCHARD SALAD 17**

Okanagan Stone Fruit, Heirloom Tomatoes, Avocado, Local Greens, Fresh Berries, Verjus Vinaigrette, Neufchatel Cheese, Toasted Walnut Rye Crumb

## **SIDES**

### **FRENCH FRIES 6**

Canadian Potatoes

### **TRADITIONAL POUTINE 10**

Golden Ears Cheesecrafters Cheese Curds, Rich Gravy

### **TATER TOT NACHOS 10**

Pico de Gallo, Pickled Onions, Jalapenos, Olives, Scallions, Melted Cheese, Sour Cream, Guacamole

### **BURRARD INLET SMOKED SABLEFISH CLAM CHOWDER 8**

Classic New England Style Clam Chowder with a West Coast Twist- Maple Infused and Pacific Northwest Coast Style Smoked Fish

In Sourdough Bread Bowl 12

## **SALADS – Grab & Go**

### **BLACKENED PRAWN SEA'SAR' SALAD 14**

Romaine, Garlic Butter Croutons, Parmesan

### **CHICKPEA, CAULIFLOWER, CASHEW 11**

Lemon Honey Vinaigrette

### **MEDITERRANEAN QUINOA 11**

Aged Balsamic, Baby Heirloom Tomatoes

### **GRILLED CHICKEN WALDORF SALAD 12**

Grapes, Green Apples, Celery, Toasted Walnuts, Sultanas, Butter Lettuce, Lemon Yogurt Chive Dressing

## **SANDWICHES – GRAB & GO**

### **BC SMOKED SALMON SANDWICH 12**

Lemon Dill Cream Cheese, Cucumbers

### **HAM & PROVOLONE CROISSANT 11**

Provolone Cheese, Dijon Mayo

### **AVOCADO, GARDEN VEGETABLE, HUMMUS WRAP 10**

Greens, Cucumbers, Tomatoes, Cheese, Spinach Tortilla

### **GRILLED CHICKEN and OKANAGEN APPLE SANDWICH 11**

Aged Farmhouse Cheddar, Arugula, Pickled Mustard Seeds, Aioli

### **SMOKED HAIDA GWAIL ALBACORE TUNA SALAD WRAP 12**

Maple Cured Sable Fish, Olives, Red Onions, Lemon Aioli, Greens

## **PASTRIES, SWEETS, and FRUITS**

### **SOFT SERVE ICE CREAM**

Vanilla Cone 4/5

Waffle Cone 6

Screamer 5/6

### **FRUIT CUP 6**

Seasonal Fruits, Berries, and Melons

### **COCONUT CHIA SEED PUDDING 7**

Toasted Coconut, Macadamia Nuts, Pineapple, Fresh Berries

### **BANANA BREAD 4**

Bananas, Chocolate Chips

### **ASSORTED COOKIES 3**

Daily Chefs Creations

### **MUFFINS 4**

Daily Chefs Creations

### **WHISTLER “SNOWY” SUGAR BUN 5**

Sugar Dusted Sweet Brioche, Chantilly Pastry Cream  
(in shape of cute animal, and Various Flavours)