

S O C I A L

restaurant + lounge

DINNER

SMALL HOT & COLD PLATES

SOUP

daily inspirations 9

BEEF CARPACCIO

Alberta beef carpaccio, parmesan, capers, arugula, extra virgin olive oil 16

Chianit

SEA SCALLOPS

seared sea scallops, vac packed watermelon, chorizo 17

Riesling

BEETS

golden and purple beet salad, caraway, walnuts, Micha goat's cheese dressing, artisan lettuces 14

Unoaked Chardonnay

CALAMARI

cumin fried calamari, red chili mayo 15

Sparkling Wine

TOMATO

Suntech tomato salad, fresh Canadian burrata mozzarella, basil pesto 14

Sauvignon Blanc

WHITE TUNA

seared 'rare' BC albacore white tuna, avocado, citrus soy dressing, pickled ginger, wasabi crema 17

Riesling

LETTUCES

young lettuces, green olive, shaved apple & fennel, toasted almonds, sister in-law's vinaigrette 13

Pinot Grigio

MUSHROOM

Le Coprin "mushrooms on toast", Riopelle cheese, truffled veal jus, Art-is-in crostini 16

Amarone

CHARCUTERIE

In house charcuterie program, Elk Ranch kielbasa & summer sausage, smoked ham, Pine River 7 year old cheddar, olives, pickled red onion, Art-is-in Bakery Crostini 24

THE SOCIAL PLATE

mini beef tacos, duck confit spring rolls, black angus beef sliders, the Chef's addition 29

*Executive Chef Matthew Carmichael
Chef Jordan Holley and Chef Matt Hall*



Ocean Wise is a Vancouver Aquarium conservation program created to educate and empower consumers about the issues surrounding sustainable seafood.

FULL PLATES

RIBEYE

grilled Alberta Black Angus ribeye, truffled rapini, char
grilled lemon, whipped potatoes **38**
Cabernet Sauvignon

OCEAN WISE FEATURED FISH

Please enquire

FOIE GRAS BURGER

ground Alberta beef burger, salt cured Quebec foie gras,
grilled onion, Kate's chili chutney, Yukon Gold
frites & lettuces **28**
Zinfandel

CHICKEN

roasted breast of Mariposa Farms chicken, potato gnocchi,
sherry brown butter **27**
Pinot Noir

DUCK

Mariposa Farms duck leg confit, duck sausage, pearl couscous,
cherry chutney, natural jus **28**
Riesling

SALMON

pan roasted wild BC sockeye salmon, roasted tomato Quinoa,
classic béarnaise **29**
Dry Rosé

STEAK

grilled Angus Striploin, Yukon Gold frites, broccolini,
truffle scented mayo, sherry brown butter **34**
Cabernet Sauvignon

PORK LOIN

sous vide "Nagano" Porchetta loin, chickpeas, dried black
olive, tomato, Le Ferme Floralpe feta, soft herb salad **32**
Pinot Noir

PASTA

classic carbonara, linguini pasta, house guanciale,
parmesan, cracked pepper **22** vegetarian option **20**
Pinot Noir / Torrentes

BEEF TENDERLOIN

roasted Alberta Black Angus beef tenderloin, Le Coprin
mushrooms, whipped potato, Blue Haze cheese,
bordelaise sauce **36**
Cabernet Sauvignon

LAMB SIRLOIN

sous vide Alberta lamb sirloin, white bean & lamb belly
ragout, birch syrup, natural jus **35**
Cabernet Sauvignon

AFTER DINNER

CHEESES

BLUE HAZE

*Smoked, hints of buttermilk and burnt caramel,
Saint-Benoît-du-Lac Québec
Tawny Port*

RIOPELLE

*cow milk, thermalized, triple cream, bloomy rind,
Isle-aux-Grèus Québec
Rosé*

CHEDDAR

*Pine River, 7 year old, yellow cheddar, Ripley Ontario
Port*

LE SAUVAGINE

*salty, savoury, hints of mushroom and spice,
Alexis de Portneuf, Québec
Sparkling Wine*

SEIN D'HELENE

*Saint Helene Quebec, cow and sheep's milk, semi firm,
rich, creamy, mildly acidic
Sparkling Wine*

LE 1608

*washed rind, fruity flavor, barny aroma, Laiterie Charlevoix, Quebec
Sparkling Wine*

BUCHEVRETTE

*pasteurized goats milk, bloomy rind, mildly acidic,
Papineauville Québec
Late Harvest Meritage*

8 for each selection

Served with cranberry bread and grapes

LE GRAND FROMAGE

A selection of 4 cheeses 29

DESSERTS

CARROT

moist carrot cake, cheese 'frosting', carrot ginger gelato 9
Vidal Ice Wine

CHOCOLATE

dark chocolate torte, crushed hazelnuts, chocolate orange gelato 9
Cabernet Sauvignon / Ice Wine

CHEESECAKE

*white chocolate cheesecake, coconut crumb, caramelized pineapple,
lemongrass gelato 9*
Late Harvest Riesling

CRÈME BRULÉE

vanilla bean crème brûlée, 'fruit punch' sorbet 9
Late Harvest Riesling

DESSERT PLATTER

A taste of all our sweet creations 26

S O C I A L

restaurant + lounge

LUNCH
+
BRUNCH

LUNCH

SOUP

daily inspirations **8**

LETTUCES

young lettuces, green olive, shaved apple & fennel, toasted almonds, sister in-law's vinaigrette **13**

DUCK

Mariposa Farms duck leg confit, pearl couscous, cherry chutney, salad **16**

SALMON

pan roasted wild BC sockeye salmon, lemon potato rosti, horseradish crema, mustard seed onion chutney **17**

STEAK SALAD

char grilled Alberta beef 'medium rare', tomato, avocado, pickled ginger, lettuces, citrus soy dressing **17**

"A PROPER" CHICKEN CAESAR

Mariposa Farms chicken, house bacon, parmesan, capers, lemon, extra virgin olive oil **17**

CHEESEBURGER

ground Alberta beef burger, cheddar, sautéed onions, tomato 'ketchup', house pickle, poppy seed bun, Yukon Gold frites & salad **15**

WHITE TUNA

seared 'rare' BC albacore white tuna, avocado, cucumber, radish, wasabi mayo, pickled ginger **18**

PASTA

Classic carbonara linguini pasta, house bacon, parmesan, cracked pepper **16** (vegetarian option **14**)

PORK LOIN REUBEN

char grilled porchetta sandwich, Russian dressing, house sauerkraut, Rideau Bakery rye bread, salad & fries **17**

SOCIAL CLUB

Mariposa Farms chicken salad, smoked ham, grilled cranberry bread, vine-ripened tomato, frites & salad **15**

STEAK FRITES

grilled Alberta beef striploin, fine herb butter, broccolini, Yukon Gold frites, truffled mayo **24**

BEETS

golden and purple beet salad, caraway, walnuts, Micha goat's cheese dressing **14** (add grilled striploin **7**)

LUNCH BOX

daily sandwich special, with daily soup & salad **13**



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LUNCH SERVED MON TO FRI 11:45AM - 4:00PM

BRUNCH

SOUP

daily inspirations **8**

LETTUCES

young lettuces, green olive, shaved apple & fennel, toasted almonds, sister in-law's vinaigrette **13**

EGGS BENEDICT

poached Beking Farms eggs, peameal bacon, hollandaise, lettuces **14**

DUCK CONFIT HASH

pulled Mariposa Farm's duck confit, potato "hash", poached egg, Kate's chili relish, duck gravy **17**

FRENCH TOAST

Art-is-in bread, Quebec maple syrup, fruit compote, double smoked bacon **14**

SMOKED SALMON ROSTI

house smoked BC sockeye salmon, poached eggs, potato rosti, mustard seed onion chutney, hollandaise, lettuces **17**

STEAK N' EGGS

Alberta beef striploin, potato "hash", roasted tomato, Beking Farm's sunny side up egg, bordelaise sauce **24**

SOCIAL BREAKFAST

Beking Farms eggs over easy, toast, bacon, peameal bacon, roasted tomato, 'hash browns', baked beans **14**

CHEESEBURGER

ground Alberta beef burger, Balderson cheddar, house pickles, tomato "ketchup", Yukon Gold frites & salad **15**
add fried egg \$2

SOCIAL CLUB

Mariposa Farms chicken salad, smoked ham, grilled cranberry bread, vine-ripened tomato, Yukon Gold frites & salad **15**

SIDES

toast, bacon, hash browns, peameal bacon, shaved ham, baked beans

All sides 4

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

BRUNCH SERVED SAT. & SUN. 11:00AM - 3:00PM

DESSERTS

CARROT

*moist carrot cake, cream cheese 'frosting',
carrot ginger gelato 9*

CHOCOLATE

*dark chocolate torte, crushed hazelnuts
chocolate orange gelato 9*

CHEESECAKE

*white chocolate cheesecake, coconut crumb
caramelized pineapple, lemongrass gelato 9*

CRÈME BRULÉE

vanilla bean crème brulée, 'fruit punch' sorbet 9

CHEESES

A selection of cheeses 14

*Executive Chef Matthew Carmichael
Chef Jordan Holley and Chef Matt Hall*

Please inform server of any allergies or food concerns