



STARTERS

Scallops “Rockefeller”

Bacon/Spinach/Hollandaise

14

Escargot Stuffed Cremini Mushrooms

Roasted Garlic Parmesan Butter/Cheddar-Jack Cheese/Multigrain Baguette

12

Shrimp Cocktail

Classic Cocktail Sauce/Fresh Lemon/Radish & Pepper Slaw

13

Baked Brie

Phyllo / Fig-Orange Preserve/ Baguette Toasts

11

ISH French Onion Soup

Focaccia Croutons/Smoked Cheddar/Chives

9

SALADS

Hearts of Romaine

Signature Caesar Dressing/ Croutons / Bacon/ Lemon / Padano

11

Heritage Greens

Honey Vinaigrette / Fennel / Grapefruit / Candied Pecans/Blue Cheese

10

Arugula, Radicchio & Smoked Duck Salad

Lemon Poppy seed Dressing / Micro Greens / Goat Cheese / Dried Apricots

13



PREMIUM STEAKS

AAA farm raised Canadian steaks in cuts that will satisfy the heartiest of appetites.
Seasoned to perfection and grilled to your liking.

Served with Baked Potato with Sour Cream & Chives or
Roasted Garlic Mashed Potatoes, & Chef's Daily Vegetable Composition

Prime Rib

8 oz/10 oz/12 oz

Au Jus/Horseradish/Yorkshire Pudding

32/36/40

10 oz "CAB" New York

Cabernet Jus / Jumbo Onion Ring/Sauteed Wild Mushrooms

38

8oz Beef Tenderloin

Roasted Garlic, Thyme & Chili Jus / Cajun Tempura Shrimps/Warm Tomato Salsa

42

Grilled 12 oz Pork Chop

Apple Bread Pudding/Calvados Jus/Confit Potatoes

32

14 oz Rib Eye

/Bbq Rub/Root Vegetable Fries/Sun dried Tomato Aioli

48

Gluten-Free options are available upon request.
Let us know if you have a food allergy or sensitivity
All prices subject to applicable taxes.



FEATURE ENTREES

Pan Seared Norwegian Cod

Chorizo/Fennel/Spinach/Tomato Broth/Confit Potatoes

32

Orange-Honey Grilled Chicken Breast & Half Rack Bbq Ribs

Root Vegetable Fries/Apple Chutney

34

Duo of Spinach & Potato Gnocchi

Beech Mushrooms/Butternut Squash/Peas/Roasted Red Pepper Coulis/Shaved Parmesan

28

Granville Island Winter Ale Braised Lamb Shank

Roasted Garlic Mashed Potato / Ale & Dried Cranberry Jus

38

Sides

Wild & Exotic Sautéed Mushrooms - 7

Choice of Potato- 7

Daily Vegetable Composition - 7

French Fries- 7

Root Vegetable Fries - 9

Cabernet Sauce - 5

Jumbo Onion Rings-7



DESSERTS

Oreo Chocolate Mousse Cake

Oreo Cookie Base, White Chocolate Mousse, Oreo Chunks
8.5

Islanders Key Lime Pie

Raspberry Coulis / Berries / Chocolate Pencil
8.5

Traditional Crème Brûlée

Fresh Berries / Almond Biscotti
8.5

Apple Caramel Cheesecake

Raspberry Coulis / Berries / Whipped Cream
8.5

Sticky Toffee Pudding

Caramel Sauce / Whipped Cream / Mint
8.5

AFTER DINNER LIBATIONS

Blueberry Tea

Amaretto / Grand Marnier / Red Rose Tea
8.50

Inn Steakhouse Coffee

Kahlua / Bailey's / Frangelico / Coffee
8.50