

FEATURE SHEET

~ Available ALL DAY - While Quantities Last ~

Ahi Tuna Poke

cubed Ahi Tuna in poke sauce, mango salsa, fresh avocado, sriracha aioli drizzle, wonton crisps 18 ½

***make it a bowl:** add jasmine rice +3

Lobster Cake

one Atlantic lobster & roasted red pepper cake, sweet chilli aioli & baby greens 13

Coconut Prawns 🌱

eight butterflyed jumbo prawns coated & fried in panko & coconut flakes, served with a curried mango aioli 18 ½

Café de Paris Jumbo Prawns 🌱

five jumbo prawns sautéed in Café de Paris butter, cherry tomatoes, fresh herbs, garlic toast 22 ½

***make it a meal:** add cup of fries +4 | add side green salad +4 | add side caesar salad +4 ½

Thai Curry Mussel Pot 🌱

1 lb steamed P.E.I. mussels, Thai red curry paste, coconut milk, white wine, butter, fresh parsley, garlic toast 24

fresh product - available while quantities last

***make it a meal:** add cup fries +4 | add side jasmine rice +3 | add side green salad +4 ½

Pesto Prawn Flatbread

jumbo prawns, caramelized onions, creme fraiche, mozzarella, pesto drizzle, baby greens 22

California Chicken Burger

grilled chicken breast, bacon, fresh guacamole, lettuce, tomato, pickle, mayo, brioche bun, served with choice of fries or garden salad 24

Warm Spinach Salad

baby spinach, sliced mushrooms, hard-boiled egg, chopped bacon, sliced red onion, asiago cheese, tossed in a warm honey shallot vinaigrette 21

***add:** chicken breast 8 | salmon 14 | jumbo prawns (5) 13 ½ | baby shrimp 10
avocado slices 3 ½ | diced bacon 2 | fried tofu 3 | edamame 2

Lobster Carbonara Tagliatelle

lobster meat, smoked bacon, parmesan, garlic, cream, egg yolk, parsley, garlic toast 39

Bengal Prawn & Chicken Linguine 🌱

jumbo prawns, sliced chicken breast, sweet curry mango sauce, spinach, cherry tomatoes & toasted cashews, served with garlic toast 28 ½

Beef Tenderloin Shrimp Oscar

6oz charbroiled beef tenderloin, topped with a baby shrimp Mornay sauce, mashed potatoes, seasonal vegetables 52

Ginger-Soy Honey Glazed Black Cod 🌱

seared & roasted Black Cod filet, coconut white & wild rice, seasonal vegetables 41

Sticky Toffee Pudding

house-made soft sponge cake, warm toffee sauce, served with whipped cream 10

add: scoop vanilla bean ice cream +2

~ While Quantities Last ~
prices do not include tax



COCKTAIL FEATURES

Somersby Apple Cider [on Draught]

Easy drinking apple cider with a unique balanced taste. Pleasant sparkling sweetness with a fruity and sour balance for a very refreshing drink!

9 ¼ [served over Ice]

Sour Summer

½ Four Winds Nectarous Sour & ½ Somersby Apple Cider, over ice. A sweet & sour treat!

9 [served over Ice]

Spiced Cranberry Mule

Captain Morgan's spiced rum, ginger beer, cranberry juice, fresh lime

9 (1 oz) | 12 ¾ (2 oz)

Casa Paloma

Casamigos Blanco Tequila, ruby red grapefruit soda, fresh lime, Tajin salt rim

13 (1 oz) | 19 (2 oz)

John Daly

Ketel One Vodka spiked Arnold Palmer (lemonade & iced tea)

8 (1 oz) | 11 (2 oz)

RH Dark 'n Stormy

Captain Morgan's Dark Rum, ginger beer, fresh lime, dash of angostura bitters

9 (1 oz) | 12 ¾ (2 oz)

Raspberry Cosmo

Stolichnaya Razberi vodka, Chambord, triple sec, cranberry, fresh lime

12 ½ (2 oz)

WINE FEATURE

Quails' Gate "Field & Flight" PINOT NOIR

Farmed in Oregon & Crafted in BC. Crunchy red fruit, cool florality, and the kind of savoury finish that only Oregon dirt can deliver.

15 ½ (6oz) 22 (9oz) 60 (btl)

ROTATING TAPS

Granville Island Brewing "Kitsilano" JUICY (Hazy) IPA [5.5% ABV | 40 IBU]

A sessionable, Hazy IPA with Tropical fruits & lingering citrus flavours. Low to medium hop bitterness) with a soft malt body.

9 (20 oz)

Four Winds Brewing "Nectarous" DRY-HOPPED SOUR [5.5% ABV | 6 IBU]

An approachable, flavourful, award-winning Sour (Canadian Beer of the Year).

Tart, juicy tropical fruit with a clean, tart finish..

9 (20 oz)

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**ENJOY ½ Price Bottles of Wine? Join us every Monday, Tuesday, & Wednesday after 4:00pm for RIVER NIGHTS!
See our website for details - www.RiverHouseRestaurantandPub.com**