

SIDECUT

MODERN STEAK + BAR

VIBRANT BC SOUP & SALAD

 CREAMLESS TOMATO SOUP toasted focaccia, cup/bowl	9/18	BABY GEM CAESAR grana padano, anchovy, garlic crouton, egg	23
 ORGANIC MIXED GREENS SALAD tomato, cucumber, carrot, sherry vinaigrette add: chicken 12 salmon 18 prawn 15	20	 KALE & CHICKPEA cous cous, orange, mint, sultana, lemon vinaigrette add: chicken 12 salmon 18 prawn 15	23

PIZZA (WITH MOUNTAINS OF TOPPINGS!)

 MARGHERITA PIZZA tomato, fresh mozzarella, basil	25	BE YOUR OWN PIZZAIOLO tomato sauce and mozzarella base	25
 ELK CHORIZO & ARUGULA mushrooms, tomato sauce, mozzarella	27	each additional topping pepperoni ground beef bacon sausage bell peppers mushrooms tomato onions pineapple ham broccoli spinach olives	+3

GREAT OCEANWISE SEAFOOD

 WILD SALMON & TUNA SASHIMI maple soy glaze, ginger, garlic, wasabi	27	 STEAMED MUSSELS whistler brewery beer, garlic, melted leek	27
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COMFORT NIBBLES

 ROASTED GARLIC HUMMUS pita bread, vegetable crudité add halloumi 11	20	 QUINOA CHILI NACHOS cheddar, salsa, sour cream add guacamole 9	25
MASALA WINGS: CAULIFLOWER OR CHICKEN garam masala, spiced crumbs, yogurt	22	 HERB TUSCAN FRIES thyme, rosemary, sage, lemon aioli	16

GREAT CANADIAN SAMMIES

 SEARED TUNA BURGER wasabi aioli, cucumber, spouts, toasted bun	30	MONTREAL SMOKED BRISKET sauerkraut, mustard, gruyère, pretzel bun	27
FRIED CHICKEN KATSU SLIDERS chipotle aioli, house slaw, toasted buns	27	GRASS-FED BEEF BURGER* single/double 26/34 swiss cheese, secret sauce, lettuce, tomato	

*PLANT BASED PATTY AVAILABLE

MAIN DECISIONS

PRIME STRIPLOIN STEAK baby gem caesar, grana padano, red wine jus	61	 VEGETABLE STIR FRY WITH TOFU mixed vegetables, garlic, sesame add udon 5	24
 PACIFIC COD FISH & CHIPS tartar sauce, cider vinegar, lemon	29	LAMB KÖFTE* & WARM HALLOUMI greek yogurt tzatziki, cucumber, pita, lemon	27
BARBECUE BABY BACK PORK RIBS signature BBQ sauce, house made coleslaw	24/32	RIGATONI BOLOGNESE grana padano, beef ragu, rosemary	32

*Gluten-free meals are prepared in a kitchen shared with wheat and cross contamination could occur.

*In observance of British Columbia law, all ground beef and lamb products are cooked through to 160F (71C).



ocean wise. A SUSTAINABLE CHOICE