



# TABLE NINETEEN

## Lakeside Eatery

### LUNCH & DINNER

#### FROM THE SEA

**WEST COAST CHOWDER** 13  
creamy, salmon, bacon, clams,  
corn, potato, smoked jalapenos

**AHI TUNA POKE** 19  
ahi tuna cubes, daikon &  
chayote slaw, avocado, honey  
wasabi dressing, furikaki sprinkle  
*Add organic quinoa 4*

#### SIGNATURE CLUBS

**CRISPY CHICKEN CLUB** 18  
buttermilk fried crispy chicken  
breast, lettuce, tomato, bacon,  
kale mayo

#### HANDHELDS

*Available until 4.30pm*

**BEAR BREAKFAST  
SANDWICH** 15  
two free run eggs, lettuce, bacon,  
tomato, mayo, cheddar, toasted  
whole wheat, choice of breakfast  
potato, fries or artisan greens

#### SALADS

**CHICKEN COBB SALAD** 19  
bibb lettuce, bacon, blue cheese,  
roasted chicken breast, tomato,  
avocado, free run egg, roasted  
corn, miso green goddess dressing

**GREEN POWER BOWL** 17  
baby kale, sprouts, organic red  
quinoa, chick peas, sun dried  
cranberries, pumpkin seeds,  
toasted buckwheat, smoked  
paprika, apple cider vinaigrette

#### MAIN PLATES

**CITRUS & GINGER  
STEELHEAD** 27  
organic shimeji mushrooms,  
wok vegetables, organic red  
quinoa, honey wasabi vinaigrette

**SPICY BLACK BEAN TOFU** 19  
tofu, organic shimeji mushrooms,  
wok vegetables, brown rice, chili  
black bean sauce  
*add prawns, steelhead or chicken 6*

#### PIZZA

*12 inch hand stretched crust*

**MARGARITA** 18  
marinara, grape tomatoes,  
fresh basil, mozzarella cheese

#### TO FINISH

please ask your server about  
our feature desserts

**MUSSELS & CLAMS** 22  
house made pancetta, tomato,  
saffron, butter broth

**HAND BREADED CALAMARI** 17  
corn meal crust, cucumber  
& dill ranch

**PANKO CRAB CAKES** 16  
Canadian rock crab, mango  
truffle salsa, chipotle mayo

**MEDITERRANEAN TUNA PAN  
BAGNET SANDWICH** 24  
seared local albacore tuna,  
roasted red pepper & olive  
tapenade, bacon, beefsteak  
tomato, wild arugula, boiled egg

**TABLE NINETEEN BEEF DIP** 19  
thinly sliced prime rib, house  
smoked cheddar, horseradish,  
caramelized onions, au jus

**LAMB STEAK  
"GYRO" WRAP** 17  
fire grilled lamb shoulder, greek  
salad, feta cheese, sambal, mint  
yogurt, warm naan bread

**SUMMER SALAD** 23  
wild caught prawns, berries,  
goat cheese, organic red quinoa,  
citrus truffle vinaigrette, toasted  
almonds

**TABLE NINETEEN CEASAR** 15  
baby romaine, bacon, capers,  
parmesan cheese, grape  
tomatoes, croutons, house  
lemon garlic dressing  
*add steelhead, prawns or chicken 6*

**GRILLED STRIP STEAK** 32  
brown sugar cajun rub, corn,  
blue potato, edamame bean hash,  
rosemary jus

**FISH & CHIPS** 20  
crispy ale battered cod, fries,  
house tartar

**LOCAL CASARECCE PASTA** 19  
mediterranean vegetables, kale  
pesto, parmesan  
*add prawns, steelhead or chicken 6*

#### SHARE PLATES

**THE NACHOS** 24  
layers of house cooked corn tortillas,  
jack + queso fresco cheese, black  
olives, sour cream, fresh cut pico de  
galo, fire roasted salsa  
*add blackened chicken, guacamole or  
extra cheese 4*

**FARM CREST NATURAL WINGS** 15  
1lb crispy salt & pepper or Table  
Nineteen all dressed with blue  
cheese dip, crudités

**THAI STYLE PORK RIB BITES** 17  
free range dry ribs, Thai nam prik dip

**MEZZE PLATTER** 24  
curried cauliflower hummus,  
prosciutto, artisan cheeses,  
armenian flat bread, house pickles

#### BURGERS

*Handmade 63 acres natural beef patty.  
Choice of fries, artisan greens or caesar.  
Gluten free bun available. Parmesan  
fries, soup or double side 2.*

**LAKESIDE BURGER** 17  
lettuce, tomato, onion  
*add bacon, crispy onions, cheese, sautéed  
mushrooms, hot peppers 2 each*

**TABLE NINETEEN DELUXE** 19  
house smoked white cheddar,  
bacon, crispy onions, our bread &  
butter pickles

**BISON BURGER** 21  
blue cheese, button mushrooms,  
chipotle remoulade

**VEGAN BURGER** 19  
beyond meat plant based patty,  
vegan cheese, crispy onions,  
our bread & butter pickles,  
cauliflower relish

#### WEEKLY FEATURES

**MONDAY** \$2 off our  
classic mojitos

**TUESDAY** \$2 off burgers  
all day happy hour

**WEDNESDAY** \$3 off select jugs of  
sangria

**THURSDAY** \$17 two-piece cod  
fish & chips

**FRIDAY** \$29 legendary  
prime rib dinner

**SATURDAY** clussels - signature  
steamed pot of  
fresh clams &  
mussels

**SUNDAY** daily brunch  
creations 11-2,  
half-price off  
select bottles of  
wine

**Allergy Information:** Certain food items  
used within our kitchen may contain nuts,  
soy, wheat & other known allergens.  
Please advise your server of any known  
allergies.



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

A gratuity of 18% will be added for  
groups of 8 or more. Split charge \$4.