



TABLE NINETEEN

Lakeside Eatery

FROM THE OCEAN

Salmon Clam Chowder 13
creamy, smoked salmon, bacon, clams, summer corn, potatoes, bell peppers, fresh herbs

Ahi Tuna Poke 18
cubed ahi tuna, cucumber, tobiko, daikon, avocado, toasted sesame, scallion, tamari wasabi dressing
Brown Rice Poke Bowl 24

Crispy Buttermilk Calamari 16
buttermilk semolina dusted squid, spicy banana peppers, chipotle ranch

FROM THE GARDEN

Table Nineteen Caesar 15
crisp romaine, baby kale, bacon, fried capers, parmesan cheese, grape tomatoes, croutons, house lemon garlic dressing
add salmon, prawns, chicken 6

Seared Ahi Tuna Nicoise 22
green beans, peppers, olives, grape tomatoes, fingerling potatoes, free run egg, tarragon vinaigrett

Summer Salad 21
sautéed black tiger prawns wild arugula, tuscan greens, berries, soft goat cheese truffle citrus vinaigrett

West Coast Chopped 16
beets, bacon, blue cheese, artisan greens, corn, palm hearts, cucumber, tomatoes, green goddess dressing
add salmon, prawns, chicken 6

Artisan Greens 10
pumpkin seeds, dried cranberries, artisan greens, honey balsamic
add salmon, prawns, chicken 6

PIZZA

12 inch hand stretched crust add chipotle ranch 2

Pineapple Express 20
Maui style pulled kahlua pork, ripe pineapple, cheese curds, hot peppers

Margarita 18
roma tomatoes, mozzarella fior di latte, fresh basi

Italian 20
spicy soppressata, house fennel sausage, bacon, prosciutto, wild arugula

Braised Beef Short Rib 20
blue cheese, red onion, kalamata olives, fingerling potatoes, bell peppers

LUNCH AND DINNER

SHARE PLATES

The Nachos 14/23
tricolour tortilla chips, melted jack cheese, olives, jalapenos, sour cream, fire roasted salsa, pico de gallo
add braised shortrib, kahlua pork, guacamole, or extra cheese 4

Fraser Valley Wings 16
one pound, salt and pepper tossed, smoky bbq, sweet chili or hot. vegetable crudité, chipotle ranch.

Mezze Platter 21
cannellini bean artichoke and roasted eggplant dip, trio of Quebec cheeses, olives, pickled beets, grilled pita
add prosciutto 6

Korean BBQ Beef Ribs 17
garlic, tamari and ginger ale marinated short ribs, house vegetable kim chi

HANDHELDS

Panini Cubano 16
orange and oregano roasted natural pork, black forest ham, swiss, house bread and butter pickles, sofrito

Citrus and Rosemary Grilled Chicken Club 18
bacon, lettuce, tomato, avocado, pesto mayo, Italian sourdough
sub salmon 4

Beef Dip 19
slow roasted AAA beef, sesame apple slaw, provolone, crispy baguette, au ju.

Rare Seared Ahi Sandwich 22
Lettuce, tomato, pea shoots, avocado, sesame wasabi mayo, ciabatta bu

Bear Breakfast Sandwich 14
two fried eggs, lettuce, bacon, tomato, mayo, cheddar, toasted whole wheat, choice of breakfast potato, fries or garden greens.
Until 2pm



TO FINISH

please ask your Server our feature desserts

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.

BURGERS

Handmade BC natural beef patties, Table Nineteen sauce. Choice of fries, artisan greens or caesar. Veggie patty and gluten free bun option available. Parmesan fries or soup 2.

Lakeside Burger 17
lettuce, tomato, onion
add bacon, crispy onions, cheese, sautéed mushrooms, hot peppers 1 each

Table Nineteen Deluxe 19
bacon, crispy onions, aged cheddar

Black & Blue 18
cajun spiced button mushrooms, balsamic onions, gorgonzola cheese

Summer Heat 18
soppressata, scotch bonnet mayo, hot banana peppers, pepper jack cheese

MAIN PLATES

AAA Steak au Poivre 29
grilled 10oz strip, parmesan and roasted garlic smashed potatoes, peppercorn sauce

Rosstown Farms Rotisserie Style 1/2 Chicken 24
parmesan and roasted garlic smashed potatoes, pan jus
After 5pm.

Wild BC Sockeye Salmon 26
brown basmati rice, grillec
asparagus, mango truffle salsa

Sesame Chicken or Tofu 21
chicken breast or tofu, vegetables, fresh egg noodles, house hoisin sesame sauce

Fish & Chips 20
crispy ale battered Alaskan cod, fries, house tartar

WEEKLY FEATURES

MONDAY
\$2 off mojitos

TUESDAY
happy hour all day &
\$3 off burgers

WEDNESDAY
\$3 off select sangria jugs

THURSDAY
\$24 pasta bar with salad and garlic bread

FRIDAY
\$29 prime rib dinner

SATURDAY
clussels (BC clams and mussels) feature

SUNDAY
daily brunch creations 11-2
1/2 off select bottles of win

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

Ocean Wise.

Recommended by the Vancouver Aquarium as an ocean friendly seafood choice