

O'DOUL'S

RESTAURANT & BAR

Executive Chef Chris Whittaker
 Executive Sous-Chef Kenneth Joe
 Restaurant Manager Margot Baloro
 Brunch Menu Winter

Organic Ocean's Cold-smoked Wild Pacific Salmon Bagel	15.
fresh sliced fruit, cream cheese, capers, red onion	
The Yukon Breakfast	11.
two free-run eggs any style, bacon, sausage, breakfast potatoes, toast	
Blueberry Buttermilk Pancakes with Canadian Maple Syrup	13.
two free-run eggs any style and bacon, ham or sausage	
Pumpkin-dipped Brioche French Toast	14.
candied bacon, spiced Okanagan apples, Canadian maple syrup	
O'Doul's Belgian Waffle topped with Seasonal Fruit	14.
Canadian maple syrup, whipped cream	
Cultus Lake Corned Beef or Two Rivers Turkey Sausage Hash	16.
two poached free-run eggs, potatoes, yams, peppers, tomatoes, mushrooms, grainy Dijon hollandaise, toast	
Smoked Certified Angus Beef Flat Iron Steak and Eggs	16.
potato, caramelized onion and bacon hash, house-made steak sauce, grilled pizza bianca	
Crispy Bacon Omelette	13.
aged cheddar, fresh herbs, dressed tomatoes, breakfast potatoes, toast	
Roast Organic Mushroom and Spinach Omelette	13.
Comox camembert, truffle oil, breakfast potatoes, toast	
BC Spot Prawns and Eggs Shakshuka	16.
two free-run eggs poached in spicy tomato sauce, double-smoked bacon, avocado, cilantro crema, grilled pizza bianca	
Today's Soup	7.
made daily with seasonal ingredients	
Dungeness Crab Chowder	9.
New England style, whisky-cured bacon, tomato, leeks, pickled romaine	
Grilled Romaine	9.
roast garlic, anchovies, herb crouton, shaved parmesan, candied bacon, smoked tomato dressing with smoked chicken breast, Organic Ocean smoked salmon or Pacific shrimp	14.
Rosstown Farms Chicken Cobb Salad	14.
Little Qualicum bleu claire cheese, house-cured bacon, soft-poached egg, avocado cucumber, tomatoes, herb buttermilk dressing	
Warm Westcoast Seafood Salad	16.
Qualicum Beach scallops, BC Spot prawns, wild pink salmon, local mussels, clams, sesame soy dressing	
Dungeness Crab and Pacific Shrimp Cakes	16.
celery and peashoot salad, green onion crema, horseradish caper aioli	
Fraser Valley Chicken Vindaloo on Naan	13.
Okanagan goat feta, mango chutney mayonnaise, tomato, cucumber, red onion, raita	
House-smoked Chicken Flat Bread	14.
Little Qualicum bleu claire cheese, caramelized onion, roast garlic, rosemary oil	
O'Doul's Sandwiches and Burgers	
served with house-cut frites, mixed greens or today's soup	
O'Doul's Deli Whole Grain Sandwich	12.
roast turkey, Black Forest ham, cheddar, havarti	
Char-grilled Certified Angus Beef Burger	13.
aged cheddar, crispy bacon, red wine tomato relish, challah bun	
Cultus Lake Reuben Sandwich	13.
Swiss cheese, Glen Valley sauerkraut, house-made beer mustard, caraway rye bread	
O'Doul's Classic Benny's	
served with hollandaise and breakfast potatoes	
Classic Benedict	12.
house-cured back bacon	
Florentine	12.
caramelized onion, wilted spinach	
Blackstone	13.
Black Forest ham, fresh tomato	
Haida	15.
wild Pacific smoked salmon	
Westcoast	16.
Dungeness crab and Pacific shrimp cakes, grilled asparagus	



All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

November 11, 2011