







# O'DOUL'S

## RESTAURANT & BAR

Executive Chef Chris Whittaker  
Executive Sous-Chef Kenneth Joe

Lunch Menu Winter

|  |     |
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| Today's Soup   | 7.  |
| made daily with seasonal ingredients   |     |
|  Westcoast Seafood Chowder  | 9.  |
| local fish and shellfish, white wine cream, fresh thyme, house-made bacon  |     |
|  Grilled Romaine "Caesar" Salad   | 9.  |
| crisp pancetta, anchovies, herbed crouton, sun-dried tomato "Caesar dressing", shaved parmesan with house-smoked chicken breast, Organic Ocean smoked salmon or hand-peeled Pacific shrimp | 14. |
| Organic Mixed Greens Salad   | 9.  |
| citrus segments, crisp Notch Hill Farm sunchokes, Chilliwack honey champagne vinaigrette   |     |
| Fresh Seasonal Fruit and Berry Plate   | 13. |
| choice of sorbet, yogurt or cottage cheese   |     |
| Classic Eggs Benedict  | 13. |
| Black Forest ham, fresh hollandaise and breakfast potatoes   |     |
|  Dungeness Crab and Pacific Shrimp Cakes  | 16. |
| frisee and pea shoot salad, toasted pumpkin seeds, lemon aioli   |     |
| Grilled Chicken Cobb Salad   | 15. |
| Little Qualicum blue claire cheese, bacon, egg, cucumber, tomatoes, herb buttermilk dressing   |     |
|  Warm Westcoast Seafood Salad   | 16. |
| Vancouver Island mussels and clams, Qualicum Bay scallops, hand-peeled Pacific shrimp, Arctic char, sesame soy dressing  |     |
|  O'Doul's Moules Frites   | 13. |
| Vancouver Island mussels, tomatoes, leek, Merridale cider, house-cut frites  |     |
| Oven-baked Flat Bread  | 15. |
| Oyama chorizo, spinach, balsamic-grilled organic mushrooms, mozzarella, Agassiz hazelnut arugula pesto   |     |
| Quinoa and Basmati Biryani   | 18. |
| spiced almonds, tofu, roast root vegetables, sun-dried cranberries, pappadam, cilantro and mint raita  |     |
|  Porcini-dusted Arctic Char Fillet  | 19. |
| house-cured pork belly and beluga lentil "cassoulet", salsify purée, wilted spinach  |     |
| Star Anise and Chocolate Porter-braised "Kobe" Beef Short Rib  | 19. |
| celeriac remoulade, roast root vegetables, crushed German butter potatoes, braising jus  |     |
| <b>O'Doul's Sandwiches and Burgers</b>   |     |
| served with house-cut frites, salad or today's soup  |     |
| O'Doul's Deli Whole Grain Sandwich   | 12. |
| roast turkey, Black Forest ham, cheddar and havarti  |     |
| Mike's Cultus Lake Corned Beef Reuben  | 13. |
| Swiss cheese, dijon mustard, Glen Valley Farms sauerkraut, rustic rye  |     |
| Prime Cut Beef and Aged Cheddar Burger   | 13. |
| crispy bacon, onion and tomato relish  |     |
| Open-faced Vindaloo Grilled Fraser Valley Chicken on Naan  | 13. |
| Okanagan goat feta, mango chutney mayonnaise, tomato, cucumber, red onion, raita   |     |
| <b>Wines by the Glass</b>  |     |
| * denotes suggested food pairings *  |     |
| <b>White Wines</b>   |     |
| '08 Wild Goose Riesling, Okanagan  | 8.  |
| Slightly sweet, crisp, citrusy and fresh * Salads *  |     |
| '07 Jackson-Triggs Sauvignon Blanc 'Proprietor's Reserve', Okanagan  | 7.  |
| Vibrant citrus flavours, very food friendly * Seafood *  |     |
| '07 Mission Hill Chardonnay 'Reserve', Okanagan  | 9.  |
| Citrusy aromas and flavours, lightly oaked * Crab Cakes *  |     |
| <b>Red Wines</b>   |     |
| '07 Blue Mountain Pinot Noir 'Estate', Okanagan  | 12. |
| Ripe cherry fruit, creamy smooth palate * Arctic Char *  |     |
| '07 Jackson-Triggs Merlot 'Proprietor's Reserve', Okanagan   | 7.  |
| Soft berry character, smooth long finish * Burgers *   |     |
| '07 Mission Hill Merlot 'Reserve', Okanagan  | 10. |
| Dark berry fruit, cocoa and sweet oak * Short Rib *  |     |