

# O'DOUL'S

## RESTAURANT & BAR

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

<b>Today's Soup</b>	7.
made daily with seasonal ingredients	
<b>Dungeness Crab Chowder</b>	9.
New England style, whisky-cured bacon, tomato, leeks, pickled romaine	
<b>Grilled Romaine</b>	9.
roast garlic, anchovies, herb crouton, shaved parmesan, candied bacon, smoked tomato dressing	
with smoked chicken breast, Organic Ocean smoked salmon or Pacific shrimp	
<b>Arugula and Poached Pear Salad</b>	12.
mulled wine-poached pear, candied Agassiz hazelnuts, Poplar Grove tiger blue cheese	
<b>Rosstown Farms Chicken Cobb Salad</b>	14.
Little Qualicum bleu claire cheese, house-cured bacon, soft-poached egg, avocado	
cucumber, tomatoes, herb buttermilk dressing	
<b>Warm Westcoast Seafood Salad</b>	16.
Qualicum Beach scallops, BC Spot prawns, wild pink salmon, local mussels, clams, sesame soy dressing	
<b>Dungeness Crab and Pacific Shrimp Cakes</b>	16.
celery and peashoot salad, green onion crema, horseradish caper aioli	
<b>Classic Eggs Benedict</b>	12.
house-cured back bacon, hollandaise, breakfast potatoes	
<b>Smoked Certified Angus Beef Flat Iron Steak and Eggs</b>	16.
potato, caramelized onion and bacon hash, house-made steak sauce, grilled pizza bianca	
<b>Fraser Valley Chicken Vindaloo on Naan</b>	13.
Okanagan goat feta, mango chutney mayonnaise, tomato, cucumber, red onion, raita	
<b>House-smoked Chicken Flat Bread</b>	14.
Little Qualicum bleu claire cheese, caramelized onion, roast garlic, rosemary oil	
<b>Chef's Feature of the Day</b>	16.
inspired by seasonal ingredients	
<b>Ancient Grain Vegetable Biryani</b>	19.
quinoa, spelt, red fife wheatberries, lentils, butternut squash, mushrooms,	
sun-dried cranberries, smoked tofu, flat breads, raita	
<b>Pacific Provider Wild Pink Salmon</b>	22.
crispy Pemberton potatoes, maitake mushrooms, salsify, charred cipollini onions, beurre rouge	
<b>Dry-aged Certified Angus Bone-in Rib Eye</b>	34.
roast nugget potatoes, watercress, shallot "marmalade", peppercorn sauce	
<b>O'Doul's Sandwiches and Burgers</b>	
served with house-cut fries, mixed greens or today's soup	
<b>O'Doul's Deli Whole Grain Sandwich</b>	12.
roast turkey, Black Forest ham, cheddar, havarti	
<b>Char-grilled Certified Angus Beef Burger</b>	13.
aged cheddar, crispy bacon, red wine tomato relish, challah bun	
<b>Cultus Lake Reuben Sandwich</b>	13.
Swiss cheese, Glen Valley sauerkraut, house-made beer mustard, caraway rye bread	
<b>Wines by the Glass</b>	
* denotes suggested food pairings *	
<b>'10 Jackson-Triggs Sauvignon Blanc 'Black Reserve', Okanagan</b>	7.
Lush fruit flavours, very food friendly * Salads *	
<b>'10 Poplar Grove Pinot Gris 'Naramata' Okanagan</b>	9.
Luscious mouth-filling flavours, clean crisp acidity * Crab Cakes *	
<b>'08 Quails' Gate Chardonnay, Okanagan</b>	10.
Nutty, honey, butter, delicate, lengthy finish * Sandwiches *	
<b>'10 JoieFarm Rosé 'Re-think Pink', Okanagan</b>	8.
Crisp and clean, a kiss of sweetness * Biryani *	
<b>'09 Blue Mountain Pinot Noir, Okanagan</b>	12.
Cherry and spice aromas, creamy smooth finish * Beef *	
<b>'08 CedarCreek Merlot, Okanagan</b>	9.
Berry aromas, mocha and vanilla hints * Flat Bread *	



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

November 10, 2011