



Soups

Tuscan Tomato & White Bean

With a buttered pesto focaccia crouton

\$6

Chef's Daily Soup

Ask your server for today's kettle creation

\$6

Salads



Pier Baby Spinach Salad

Spiced candied pecans, poached pears & goat cheese

Tossed in truffle vinaigrette

Small: \$9 Large: \$12

Harvest Greens

Baby greens & garden vegetables

With rosemary flat bread

Tossed in balsamic vinaigrette

Small: \$6 Large: \$9

Classic Caesar Salad

Crisp Romaine lettuce hearts

With a buttered focaccia crouton

Tossed in roast garlic & lemon Caesar vinaigrette

Small: \$8 Large: \$11

Bibb Salad

Butter lettuce, cherry tomatoes, peppers, cucumbers, carrots, avocado poached egg & chicken breast

With caramelized onions, bacon & Boursin cheese

Tossed in buttermilk ranch dressing

\$15

Asian Flank Steak Salad

Sautéed shitake mushrooms, bean sprouts,

Peppers, shredded carrots, snap peas, cashews

Iceberg & Romaine lettuce, crisp chow mein noodles

Tossed in hoisin lime dressing

\$16

Gourmet Sandwiches

All sandwiches served
With a choice of salad or fries

Grilled Turkey & Swiss

Cranberry orange relish,
Fresh basil & dijonaise
Served grilled on rustic sourdough
\$14

Falafel Wrap

Iceberg lettuce, tomatoes, cucumber, red onion,
Feta cheese & tzatziki in a whole wheat pita
\$12

Chicken Club

With Swiss cheese, smoked bacon, tomato, pickle
Iceberg lettuce, red onion, garlic & lime aioli
Served grilled on focaccia
\$15

6 oz. NY Philly Steak Sandwich

Topped with cheese curd, sautéed mushrooms,
Caramelized onions & bell peppers
Served on a garlic Vienna roll served with beef au jus
\$17

Appetizers

Yam Fries

With lime & roast garlic aioli
\$7

Edamame

Tossed in sesame seeds, sesame oil & kosher salt
½ lb: \$6 1 lb: \$10

Breads & Dip

Rosemary Armenian flatbread & warm focaccia
With olive spread
\$6

Vegetarian Spring Rolls

Served with sweet chili sauce
\$7

Coconut Prawns

Jumbo prawns crusted in shredded coconut
With Calypso ginger broth
\$11

Steamed Shellfish

Fresh mussels & clams
Steamed in a Calypso ginger broth
With warm flat bread

\$14

Sticky Ribs

Pork ribs tossed in hoisin, lime & chili sauce
Topped with sesame seeds & green onion
Served on a bed of crisp chow mein noodles

\$11

Wings

Butter Chicken
Sweet Heat & Garlic
Thai Peanut
Maple Dijon
Kosher Salt & Malt Vinegar
Honey & Roast Garlic
Jerk
Hot
Hoisin Lime & Chili

1 lb: \$12

Nachos

Layered Nachos topped with jalapeños, olives,
Peppers, tomatoes & blended cheeses
With salsa, guacamole & sour cream

\$16

Add Cajun lime chicken

\$4



Pier Tasting Platter

Coconut Prawns, Vegetable Spring Rolls, Edamame, Sweet Heat & Garlic Wings, Sticky
Ribs

Yam Fries & Armenian Flatbread
With Assorted Dips

\$27

Burgers

All burgers are served with a choice of salad or fries

Pier Burger

Topped with bacon, caramelized onion, sautéed mushrooms, provolone
Iceberg lettuce, tomato pickle & onion, grainy honey mustard on a toasted Portuguese bun

\$15

Grilled Chuck Sliders

Beer & apple braised beef chuck topped with smoked cheddar & arugula
On toasted garlic brioche

\$14

Grilled Wild Sockeye Salmon Burger

Chipotle tomato relish, iceberg lettuce, tomato, pickle & onion
Lemon aioli on a toasted Portuguese bun

\$14

Feature Burger

Ask your server for today's creation

\$15

Entrées

Butter Chicken

Served with steamed rice, warm naan bread, mango chutney & raita

\$15

Udon Stir-Fry

Carrots, broccoli, bok choy, green cabbage, red peppers snap peas in ginger hoisin sauce
Crisp chow mein noodles, bean sprouts & pea shoots. Served over steamed udon noodles.

Fried Tofu: \$13 Chicken: \$17 Prawn: \$19

Spaghetti Bolognese

Braised beef chuck pasta served with warm grilled flat bread

\$15

Seafood Pappardelle

Prawns, scallops, halibut & salmon tossed in roast garlic pesto cream sauce

With tomatoes, peppers, green onion & warm grilled flat bread

\$22

Potato Gnocchi

Bacon, olive oil, roast garlic, zucchini, tomato, fresh basil, arugula & white wine sauce

With grated Parmesan & warm grilled flat bread

\$18

Wild Pacific Halibut & Chips

French fries & house made tartar sauce

\$18

Wild Pacific Grilled Catch

Maple Dijon glazed salmon or halibut in grainy honey Dijon sauce

Baby spinach, grilled chorizo, green & white beans, basil, tomato & nugget potato salad

Salmon: \$23

Halibut: \$26

Grilled 10oz Steak & Prawns

Scalloped potatoes, grilled prawn skewer & vegetables in Madagascar peppercorn sauce

\$27