

THE PACIFIC

at the Hotel Grand Pacific

SOUPS & SALADS

CHEF'S DAILY SOUP 10

 SEAFOOD CHOWDER 12
local seafood, clams, potato, bacon

HOUSE SALAD 12
*arugula, pickled mushroom + ginger,
sesame seeds, radish, shallot vinaigrette*

ROMAINE SALAD starter 13
*prosciutto, black pepper brioche,
lemon dressing, parmesan, boiled egg* entrée 17

 WARM POTATO SALAD & SEARED ALBACORE TUNA starter 15
*green beans, radish, spicy green onion sauce,
tonnato, sunflower seeds* entrée 19

add to your salad

roasted chicken breast 8 | hand peeled prawns 12

wild Pacific salmon 12

SMALL PLATES

CRISPY CALAMARI 14
tougarashi salt, preserved lemon aioli

BUTTERMILK FRIED CHICKEN 15
thyme aioli, grilled cabbage, chili honey

MALAI KOFTA 14
*potato + paneer dumpling, cashew tomato sauce,
grilled naan, cilantro*

CLASSIC FARE

burgers and sandwiches are served with your choice of french fries, house salad, or chef's daily soup


substitute seafood chowder or romaine salad 3
substitute gluten-free bread at no additional cost

AVOCADO TOAST 14
*sundried tomato pesto, basil, sprouts, radish,
rustic multigrain loaf*

TURKEY CLUB 16
*house-brined roasted turkey breast, avocado,
double smoked bacon, whole grain bread*

GRAND PACIFIC BURGER 17
*gourmet beef patty, gruyère cheese, deep fried pickle,
double smoked bacon, HGP sauce, arugula, brioche bun*

TONKATSU SANDWICH 15
*pork loin, tonkatsu sauce, shredded cabbage, mayonnaise,
artisan bread*

 FISH & CHIPS 20
*lingcod, house cut fries, pickled ginger tartar sauce,
lemon, coleslaw*

SMOKED BEEF SANDWICH 17
*kimchi, arugula, green onion, swiss cheese,
mustard mayonnaise, artisan rye*

MAIN PLATES

 SPAGHETTI ALLE VONGOLE 23
clams, garlic, chili pepper, parsley, olive oil

BUTTERNUT SQUASH GNOCCHI 21
roasted squash, pumpkin seeds, crispy sage, parmesan



Our seafood is recognized by the Ocean Wise Program, developed by the Vancouver Aquarium, as an ocean friendly seafood service.