

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, entrée 19
tonnato, sunflower seeds

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
local snapper, house cut fries, pickled ginger tartar sauce,
lemon, coleslaw

STEAK SANDWICH 21
grilled striploin, chimichurri, arugula, blue cheese spread,
caramelized onion, ciabatta

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.