

Eagle's Eye Restaurant Dinner Menu

APPETIZERS

Bison Tartare **DF**

Cured egg yolk, truffle mayo, pearl onion and sourdough bread

21

Confit Cherry Tomato Salad **V**

Fior di Latte, raspberry, basil and sourdough bread

18

Smoked Duck Breast **GF**

Cherries, pickled mustard seed, celeriac and mushroom

21

Open Lobster Ravioli

Canadian lobster, bisque, zucchini and kumquat

24

Roasted Squash Salad **GF V**

Artisan greens, butternut squash, walnut, goat cheese and pickled vegetables

17

Parsnip Soup **GF**

Hazelnut, smoked bacon and green herb oil

14

Canada's Most Elevated
Dining Experience!

...where moments become memories.

ENTREES

Bison Tenderloin **GF**

6 oz Canadian Bison, confit Kennebec potato, Sunchoke, Haskap berry sauce and seasonal vegetables

54

Angus Beef Flat Iron Steak **GF**

Confit Kennebec potato, gremolata, porcini demi glace and seasonal vegetables

49

Braised Beef Cheeks **GF**

12 hours braised, pan jus, brown butter mashed potato, pearl onion and seasonal vegetables

41

Grilled Vancouver Island Kuterra Salmon **DF**

Miso, soba noodles, sesame soy dressing, baby bok choy and pickled ginger

40

Cornish Game Hen

Pan seared breast, confit leg, gnocchi, Romesco sauce and seasonal vegetables

38

Beet Root Risotto **GF V**

Baby beets, watercress, carrot, feta cheese and candied walnuts

33 add grilled garlic prawns + \$8

Fettuccine Arrabbiata **vegan**

Spiced tomato sauce, cannellini beans, baby spinach, eggplant and cherry tomato

30

DESSERTS

White Chocolate Cheesecake **V**

Chevre, pink peppercorn and raspberry

14

Coconut Panna Cotta **GF DF**

Passion fruit, meringue and pistachio

14

Brownie **V**

Tahini, pecan and vanilla bean ice cream

14

DF – Dairy Free | **GF** – Gluten Free | **V** - Vegetarian

Please let our team know about any food allergies or dietary restrictions prior to ordering to ensure we can offer you the best possible dining experience.