

ALL-DAY MENU

11:30 AM - 10:00 PM DAILY

STARTERS

TOMATO BISQUE bowl 12 | cup 8
With focaccia croutons and grana padano crisp *gf** *V*

EDAMAME 13
Togarashi spice, sesame oil, maldon sea salt *GF* *V*

MARINATED OLIVES 13
Olives marinated in garlic-chili-thyme olive oil *GF* *V*

1/2LB MUSSELS IN WINE CREAM SAUCE 22
Salt Spring Island mussels, fennel, bacon, white wine cream sauce, garlic bread *gf**

SPICY MEATBALL SUGO 22
3 spicy meatballs, roasted tomatoes, caramelized onions, basil sauce, grana padano cheese

WALL CENTRE SALAD 15 | half 10
Hand-picked gourmet greens with seasonal vegetables, fresh apple, pumpkin seeds and lemon-honey dressing *GF* *V*

CAESAR SALAD 15 | half 10
Crisp romaine hearts, grana padano crisp, focaccia croutons, fried capers, and signature roasted garlic dressing *gf**

PÂTÉ DE CAMPAGNE 24
Pork and chicken liver pâté stuffed with dried fruits and assorted nuts, served with artisan bread, and pickled mustard seeds

SIGNATURE SANDWICHES

served with your choice of french fries, hand-picked greens or caesar salad

WALL BURGER 26
Charbroiled Two Rivers all-beef patty, marbled cheddar, lettuce, tomato, red onion & dill pickle served on a toasted brioche bun with signature sauce *gf**
Add bacon or mushrooms 4

STEELHEAD SALMON BURGER 27
Lettuce, tomato, lemon aioli, toasted brioche bun *gf**

CALIFORNIA CLUB 26
Grilled Fraser Valley chicken breast, crisp bacon strips, avocado, lettuce, tomato, and lemon-garlic mayo on toasted sourdough bread *gf**

GRILLED VEGETABLE FOCACCIA 24
Freshly baked focaccia bun, grilled eggplant, zucchini, tomatoes, sweet bell pepper, red onion, Okanagan goat cheese, basil pesto and balsamic glaze *gf**

COMFORT FOOD

FISH AND CHIPS 2PC 21 | 3PC 26
Tempura battered pacific wild cod, home-made tartar sauce and french fries

CHICKEN WINGS 22
Hot, BBQ or sea salt & pepper with veggie sticks and blue cheese dip

HALF RACK STICKY RIBS 26
Malaysian black pepper sauce, and scallions *gf**

CHICKEN STRIPS 3PC 17 | 5PC 21
Breaded chicken breast strips with honey-mustard, served with french fries or hand-picked greens

MARGHERITA FLATBREAD 21
San Marzano tomato sauce, roma tomatoes and mozzarella cheese *V*

ENTRÉES

SMOKED DUCK SALAD 31
Local smoked duck breast, hand-picked gourmet greens, red wine pear, fresh raspberry, roasted walnuts, with a sweet cherry dressing *GF*

SANTA FE CHICKEN SALAD 25
Flame-grilled Fraser Valley chicken breast, ripe avocado, corn, crumbled goat cheese, black beans, crispy tortilla strips, and honey-chipotle dressing *gf**

STEELHEAD SALMON 38
Teriyaki steelhead salmon, sautéed spinach and carrot julienne, brown sesame jasmine rice *gf**

6OZ STEAK & FRITES 39
Charbroiled "AAA" local beef sirloin, shoestring herb fries, garlic-thyme compound butter, and a splash of demi-glace *gf**

HONEY-FENNEL GLAZED CHICKEN BREAST 35
Roasted Fraser Valley chicken breast, nugget potatoes, seasonal vegetable, demi-glace *GF*

WILD MUSHROOM RAVIOLI 35
Gourmet blend of local mushrooms, clipped spinach, Italian parsley, white truffle oil, creamy cheese sauce, roasted almonds *V*

WEST COAST SEAFOOD LINGUINE 36
An abundant selection of seafood: prawns, mussels, pacific cod and steelhead salmon with garlic, white wine, San Marzano tomato sauce and extra virgin olive oil *gf**

1LB MUSSELS IN WINE CREAM SAUCE 30
Salt Spring Island mussels, fennel, bacon, white wine cream sauce, garlic bread *gf**

SIDES

3 pieces of grilled tiger prawns 12 | grilled chicken 12 | 5oz steelhead salmon 13 | seasonal vegetables 10
signature crispy Wall fries 10 | yam fries 12 | truffle & parmesan fries 14
roasted fingerling potato with thyme 10 | half garlic bread 5 | full garlic bread 8 | half avocado 4

SWEETS

NY CHEESECAKE 16
Sour cherry compote, chantilly cream and fresh berries *GF*

ICE CREAM CUP 13
Choice of 3 scoops vanilla or chocolate ice cream with whipping cream and fresh seasonal berries *GF*

DARK CHOCOLATE CRUNCH BAR 16
Crunchy Valrhona chocolate bar, blueberry compote

STICKY TOFFEE PUDDING 16
Salted caramel sauce, vanilla ice cream, mascarpone chantilly cream

CAFÉ
One

Wall SHERATON VANCOUVER
WALL CENTRE



V vegetarian option *GF* gluten-free *gf** gluten-free modification available

FRIES MAY CONTAIN TRACE OF GLUTEN DUE TO FRYERS. \$2 CHARGE WILL BE APPLIED TO SPLIT A DISH

ALL PRICES ARE SUBJECT TO 5% GST. 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. 100% OF THIS GRATUITY GOES TO OUR ASSOCIATES. IF YOU HAVE CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. A 25¢ CUP FEE WILL BE CHARGED WITH EVERY TAKEOUT BEVERAGE, AS PER CITY MANDATE.

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