

MENU

11:30 AM - 10:00 PM DAILY

STARTERS

Tomato Bisque Cup 9 / Bowl 12

Focaccia croutons, Grana Padano crisp, basil pesto **gf*** / **V**

Wall Centre Salad 11

Hand-picked gourmet Boston lettuce, pecans, raisins, soy-lemon-honey vinaigrette **gf*** / **V**

Add

- grilled chicken 13
- 5oz seared arctic char filet 13
- three (3) seared tiger prawns 13

Edamame 14

Togarashi spice, sesame oil, Maldon sea salt **GF** / **V**

Marinated Olives 13

Marinated in garlic-chili-thyme olive oil **GF** / **V**

ENTRÉES

*There will be an additional charge of \$2 for gluten-free bread and pasta substitutions.

6oz Steak & Frites 42

Pan-seared "AAA" local beef sirloin, shoestring herb fries, garlic-thyme compound butter, splash of demi-glace **GF**

Fish and Chips 2 piece 23 / 3 piece 27

Tempura-battered pacific wild cod, home-made tartar sauce, french fries

Linguine Primavera 27

Locally grown roasted vegetables, house-made sauce verde, Grana Padano cheese

gf* / **V***

Add

- grilled chicken 13
- 5oz seared arctic char filet 13
- three (3) seared tiger prawns 13

Wall Centre Burger 28

Charbroiled Two Rivers all-beef patty, marbled Cheddar, lettuce, tomato, red onion, dill pickle, signature sauce, toasted brioche bun, served with your choice of french fries, hand-picked greens or caesar salad **gf***

Add

- bacon 5
- mushrooms 5

House-Roasted Turkey Sandwich 26

Sundried tomatoes, Swiss cheese, lemon-honey dressed arugula, basil pesto, ciabatta bun, served with your choice of french fries, hand-picked greens or caesar salad **gf***

Add

- bacon 5
- mushrooms 5

Chicken Strips 3 piece 20 / 5 piece 24

Breaded chicken breast strips, honey mustard, served with french fries, hand-picked greens, or caesar salad

DESSERTS

Ice Cream Cup 14

Three scoops of vanilla or chocolate ice cream, whipped cream, fresh seasonal berries **GF**

Berry Panna Cotta 16

Chocolate sponge cake, fresh berries, vanilla Chantilly cream **gf***

NY Cheesecake 16

Sour cherry compote, Chantilly cream, fresh berries **GF**

Fruit Salad 13

Assortment of fresh seasonal fruit and berries **GF**

Caesar Salad Half 11 / Full 17

Crisp Romaine hearts, Grana Padano cheese, focaccia croutons, fried capers, signature roasted-garlic dressing **gf***

Add

- grilled chicken 13
- 5oz seared arctic char filet 13
- three (3) seared tiger prawns 13

Spicy Meatball Sugo 24

Three meatballs, roasted tomatoes, caramelized onions, basil sauce, Grana Padano cheese

Seared Ahi Tuna 26

Crispy sesame green beans, carrot, cauliflower, vegetable-ginger purée **GF**

Chicken Wings 25

Hot, BBQ or sea salt & pepper, veggie sticks, blue cheese dip

Chicken Katsu Curry 39

Crispy-breaded chicken thigh, cabbage, cilantro, fried egg, pickled vegetables, curry sauce, served on a bed of jasmine rice

Santa Fe Chicken Salad 27

Fraser Valley Acapulco-spiced chicken breast, half avocado, crumbled goat cheese, corn, black beans, crispy tortilla strips, chipotle-honey dressing **gf***

Pork Belly Cobb Salad 29

Egg, tomato, avocado, blue cheese, green onion, crispy pork belly, baby spinach and Boston lettuce mix, red wine vinaigrette

Pan-Seared Arctic Char 39

Organic quinoa, seasonal vegetables, lemon-caper sauce **GF**

Margherita Flatbread 23

San Marzano tomato sauce, Roma tomatoes, Mozzarella cheese **V**

Prosciutto Arugula Flatbread 29

San Marzano tomato sauce, Mozzarella cheese, prosciutto, fresh arugula, olive oil drizzle

Grilled Vegetable Focaccia 25

Fresh-baked focaccia bun, grilled eggplant, zucchini, sundried tomatoes, sweet bell pepper, red onion, Okanagan goat cheese, basil pesto, balsamic glaze, served with your choice of french fries, hand-picked greens or caesar salad **gf*** / **V**

Add

- grilled chicken 13
- bacon 5
- mushrooms 5

SIDES

*There will be an additional charge of \$2 for gluten-free bread and pasta substitutions.

- Signature crispy Wall fries 10
- Yam fries 13
- Truffle & Parmesan fries 15
- Garlic bread Half 5 / Full 8
- Grilled chicken 13
- 5oz. seared Arctic Char 13
- Three (3) seared tiger prawns 13
- Half avocado 5
- Seasonal vegetables 10

Wall SHERATON VANCOUVER WALL CENTRE



CAFÉ One

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

DEEP-FRIED FOOD ITEMS POTENTIALLY CONTAIN TRACES OF GLUTEN AS A RESULT OF CROSS-CONTAMINATION. \$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.

Sheraton Vancouver Wall Centre Hotel | 1000 Burrard Street Vancouver, BC V6Z 2R9 | 604-331-1000