

LUNCH

SIGNATURE BREADS

- NOTCH8 stout, comte cheese, garlic butter, mustard seed 11
WARM HONEY WHEAT fig, walnuts, honey cultured butter 9

SOUP

- ROASTED SAN MARZANO TOMATO SOUP fromage frais, micro herbs 12
FRENCH ONION SOUP twice baked croissant, emmental 13

SALAD

- HARVEST SALAD winter greens, buffalo mozzarella, pecans, wild cranberries, late harvest vinaigrette 16
STEAK & WEDGE buttermilk marinated flat iron, gem lettuce, bleu cheese, green goddess dressing 25
NICOISE yellowfin tuna, taggiasche olive vinaigrette 25
CAESAR ciabatta croutons, parmigiano reggiano 14
ADD Tiger Prawn Skewers 9 • Seared Salmon 9 • Pulled Rotisserie Chicken 7

SANDWICHES & BURGERS

- SIGNATURE CARVERY rotisserie prime rib, horseradish, onion rings, demi baguette 25
NOTCH8 BURGER thick bacon, oka cheese, mushrooms, onion, brioche 24
WEST COAST CLUB wild salmon, crab salad, albacore tuna, bacon, smoked oyster mayo 25
PROSCIUTTO GRILLED CHEESE aged cheddar & brie, roasted san marzano tomato soup 22
NOTCH8 CLUB mustard brined turkey, double smoked bacon, cranberry sourdough 21
QUINOA BURGER avocado, pickled cucumber, hummus, tzatziki, pickled feta 20

MAINS

- STEAK FRITES california cut striploin, shoestring fries, pepper jus, house steak sauce 36
FISH & CHIPS craft beer battered bc cod, hand-cut fries, sunflower slaw, remoulade 32
ROTISSERIE CHICKEN buttered corn, farro verde, local greens, egg, roasted chicken jus 34
LINGCOD lavender honey ash, green pea & nasturtium velouté, local vegetables, flowers 36
WINTER RISOTTO burrata cheese, roasted mushrooms, acorn squash, sundried tomatoes, ice plant 30

DAILY ROTISSERIE FEATURE

with winter vegetables & confit garlic mash 34

- MON • ARCTIC CHAR spruce tip and birch syrup butter
TUE • SMOKED SPICED BEEF BRISKET bourbon mustard
WED • FRASER VALLEY PORCHETTA wild mushroom & black garlic jus
THU • BRANZINO lemon & herb infused
FRI • BBQ PORK RIBS house-made bbq sauce
SAT • LAMB LEG chimichurri
SUN • TURKEY espresso maple glaze