

Welcome to the unique ambience and uncompromising views of the Cview restaurant & lounge. We are proud to feature culinary selections crafted by Executive Chef, Darren Watson.

SOUP

C VIEW CLAM CHOWDER 13

Made to order, featuring fresh clams in the shell, garnished with chili oil

FORNO-BAKED FRENCH ONION SOUP 12

Loads of sweet onions in a beef & beer broth, topped with crostinis & mozzarella – gratinéed in our forno oven

SALAD

AHI TUNA NIÇOISE 17

Ahi tuna seared rare, served with arugula, tomato, haricots verts, egg, potatoes, olives & anchovies

SEAFOOD COBB SALAD 19

Hand peeled shrimp & fresh crab claw with avocado, tomato, blue cheese, egg & romaine tossed in a champagne vinaigrette

TRADITIONAL COBB SALAD 19

Savoury roast chicken & bacon with avocado, tomato, blue cheese, egg & romaine tossed in a champagne vinaigrette

QBI HARVEST SALAD 14

Crisp kale, romaine, beets, carrots & cabbage with roasted yams, dried cherries, cashews & hemp hearts tossed in a peach yogurt dressing

PROSCIUTTO & TOMATO SALAD 15

Vine-ripened tomatoes, prosciutto, blue cheese, red onion & arugula dressed with a white balsamic vinaigrette

CAESAR SALAD 13

Romaine, house garlic caesar dressing, focaccia croutons & parmesan

SHARE PLATES

PRAWN COCKTAIL 14

Tender poached prawns with classic horseradish cocktail sauce & fresh gremolata

CRAB & AVOCADO TIMBALE 17

Creamy avocado towered with crab meat & bitter greens in a delicate champagne vinaigrette

CALAMARI 13

Lightly coated seasoned squid garnished with red onion, gremolata, lemon & house made tzatziki

EDAMAME 8

Tender-crisp steamed soybean pods tossed in sesame oil, toasted sesame seeds & sea salt

SPINACH DIP 12

Cream cheese, spinach & artichoke dip baked in the forno oven, served with rustic baguette for dipping

BRUSSELS SPROUTS 13

Crispy fried brussels sprouts, drizzled in olive oil with roast garlic, bacon, lemon & parmesan

PULLED PORK SLIDERS 14

Slow-roasted pulled pork with our smokey sweet QBI BBQ sauce & creamy coleslaw on three Portofino pretzel slider buns

CHICKEN WINGS 14

10 sourdough-breaded wings with your choice of: QBI BBQ sauce, hot sauce or salt & pepper

FORNO-BAKED FOCACCIA BASKET 5

Fresh focaccia with balsamic vinegar & olive oil



Ask your server for the gluten free menu



Vegetarian dinner menu available

PIZZA

All our pizzas are made to order on a Rome-style, thin crust and fired in the forno oven.

GABAGOOL & PINEAPPLE 18

Spicy capicola, fresh pineapple & house cheese blend

BBQ PULLED PORK 18

Overnight slow-roasted pork, green onion, roasted corn, cheddar cheese & mozzarella

ITALIAN 18

Hertel's Italian sausage, pepperoni, red onion, roasted red pepper, artichokes, olives & house cheese blend garnished with fresh arugula



GLUTEN FREE PIZZA CRUST OPTION 2

PASTA

SCALLOP & PRAWN LINGUINE 30

Nova Scotia jumbo scallop, prawns, onions, arugula, sunflower sprouts in sundried tomato pesto cream sauce

SMOKED SALMON VODKA PENNE 26

Smoked, wild sockeye salmon, peas, fresh dill in vodka rosé sauce

LINGUINE BOLOGNESE 24

Rich, meaty veal and beef bolognese, garnished with parmesan

PENNE ALLA CALABRESE 24

Hertel's Italian sausage, arugula, peppers in arrabiata sauce and topped with parmesan

ENTRÉES

AHI TUNA BOWL 28

Ahi tuna served rare, with orzo succotash sauté, steamed broccolini & a smooth orange beurre blanc

WILD SOCKEYE SALMON 26

Baked Sockeye topped with a warm balsamic tomato salad, on a bed of fluffy polenta & sautéed asparagus

HALF RACK PORK RIB 28

In our sweet & smokey QBI BBQ sauce, with creamy roasted garlic mashed potato & sautéed vegetables

SHORT RIB 28

Five-hour braised short rib in a red wine demi-glace, with creamy roasted garlic mashed potato & sautéed vegetables

BUTTER CHICKEN 24

Simmered in a mild curried tomato sauce, served on jasmine scented rice with toasted cashews & naan bread

FONTINA CHICKEN 26

Roasted shallot and fontina stuffed double breast of chicken, creamy roasted garlic mashed potato, sautéed vegetables with cracked peppercorn sauce

16oz AAA BONE-IN RIB STEAK 44

Grilled bone-in rib steak, creamy garlic mashed potatoes, sautéed vegetables, herbed butter & Maldon salt

6oz PETIT FILET 35

Centre-cut, Black Angus beef filet with parmesan potato pavé, red wine demi-glace & sautéed vegetables

10oz AAA TOP SIRLOIN 28

With creamy roasted garlic mashed potato, sautéed vegetables & cracked peppercorn sauce

STEAK TOPPERS: GARLIC PRAWNS 7 | SAUTÉED MUSHROOMS 5 | CRAB MEAT 10

Please make your server aware of any food allergies