




## SMALL & SHARED PLATES

### CHICKEN WINGS

*Mild, medium, hot, honey garlic, teriyaki, salt and pepper, or BBQ served with Ranch dip*

1lb - 12      2lb - 22

 CAJUN ROCK SHRIMP

*Cornmeal crusted with roasted garlic aioli*

10

### KOREAN BBQ BEEF RIBS

*Sweet and spicy grilled Alberta beef ribs with shaved carrot and cilantro salad*

11

 CALIFORNIA ROLLS

*BC Dungeness crab salad, cucumber and avocado, served with wasabi pickled ginger and soy sauce*

12

 DUNGENESS CRAB CAKES

*Preserved lemon tarragon aioli, chili arugula*

14

### DUCK CONFIT ARANCINI

*Smoked tomato jam, reggiano cheese*

11

 FLASH FRIED SALT & PEPPER CALAMARI

*Bermuda onion and peppers, roasted red pepper aioli*

10

### SKY HIGH NACHOS

*Tri-coloured tortilla chips piled high with olives, tomatoes, green onions, jalapenos & cheese. Served with sour cream & fire roasted salsa*

13

*Add ground tenderloin 5      Add guacamole 3*

 BC ALBACORE TUNA TATAKI


*Green onion, cilantro, ginger soy and crisp wonton skins*

11

### BRUCHETTA

*Vine ripened tomatoes on olive oil crostinis with 3 onion balsamic jam, topped with fresh basil*

8

 ASIAN PLATTER

*California rolls, Korean ribs, and spring rolls with plum and soy sauce*

18


Taxes & Gratuities are not included

"Our Kitchen is Your Kitchen," please let your server know of any special requests



## SOUPS


SWEET CORN TARRAGON PURÉE  
*Sweet potato, smoked bacon sauté,  
chili oil*  
7

 BC DUNGENESS CRAB BISQUE  
*Cognac and orange, fresh crabmeat,  
thyme crème fraîche*  
8


BAKED ONION & ALE  
*Traditional onion soup with Big Rock  
Grasshopper Wheat Ale, mozzarella  
and gruyère cheese*  
7

SOUP OF THE DAY  
*Our Chef's creation of the day*  
6


## SALADS

 GREEK TENDERLOIN SALAD  
*Lemon oregano Alberta beef, baby greens, marinated cucumber,  
red and yellow tomato, pickled red onion, roasted peppers,  
crumbled Feta with herb Dijon vinaigrette*  
21

DCA COBB SALAD  
*Mixed artisan greens tossed with  
grilled chicken, maple pepper bacon,  
boiled egg, tomato avocado relish,  
crumbled blue cheese  
tossed with tarragon ranch dressing*  
16

 ALBACORE TUNA SALAD  
*Seared rare British Columbia tuna,  
arugula greens, pickled ginger  
grapefruit yogurt dressing*  
18

DCA CAESAR SALAD  
*Torn romaine and radicchio with homemade roasted garlic Caesar dressing,  
shaved reggiano cheese, maple pepper bacon, and rosemary foccacia croutons*  
10  
*Add grilled lemon chicken breast 5*  
*Add lemon garlic rock shrimp 5*

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

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## Sandwiches

All sandwiches and burgers come with choice of:  
DCA fresh cut Kennebec fries, side salad, cup soup of the day or onion rings  
Substitute for sweet potato fries or Caesar salad \$2

### Burger by Design

Comes standard with crisp lettuce, sliced vine tomato, red onion  
and your choice of one sauce

15

-  House made Alberta beef tenderloin burger
-  House made Alberta bison burger
- Grilled natural chicken breast
- Gourmet veggie burger

#### TOPPINGS

Cheddar, Swiss, mozzarella, brie, feta cheese, goat cheese, Danish blue cheese,  
caramelized onions, sautéed mushrooms, double smoked bacon,  
tomato avocado relish, roasted red peppers, fried egg, salsa fresca, jalapenos,  
\$1.25 each

#### SAUCES

Roasted garlic aioli, roasted red pepper aioli, grainy Dijon mayo,  
chipotle ketchup or mango ketchup  
Extra Sauces \$0.75

### ALBERTA STEAK SANDWICH

6oz grilled Alberta striploin on herb garlic ciabatta topped with caramelized  
onions, sautéed mushrooms

17

### ALBERTA BEEF DIP

Thin sliced Alberta prime rib with  
caramelized onions, sautéed  
mushrooms and roasted peppers topped  
with Swiss and mozzarella cheese

Au jus to dip

17

### ROCK SHRIMP PO'BOY

Spicy cornmeal crusted rock shrimp on  
toasted baguette with coleslaw and  
grainy Dijon aioli

16



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Regional Cuisine 

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## CASUAL FARE



### HALIBUT FISH & CHIPS

*Big Rock Traditional Ale batter, DCA fresh cut Kennebec fries, sundried cranberry & sunflower seed coleslaw with homemade tartar sauce*

16

### BRAISED ALBERTA BEEF SHORT

#### RIB PAPPERDELLE PASTA

*Caramelized Brussels sprout leaves, mushrooms and tomato, shaved reggiano cheese*

17

### INDIAN BUTTER CHICKEN

*Tender chicken breast in a creamy tomato fenugreek cashew sauce with basmati rice and grilled Naan bread*

18

## Entrées

All entrées are served with seasonal vegetables and your choice of wild rice pea shoot risotto, duck fat fingerling potato or white cheddar mash potato

### BRAISED ALBERTA BEEF SHORT RIB

*Natural braising reduction*

31



### BC SOCKEYE SALMON

*Tarragon tomato relish and garlic spinach*

28

### MEDITERRANEAN STUFFED CHICKEN BREAST

*Kalamata olive and herbed feta farce and lemon oregano velouté*

27

### FIRE GRILLED ALBERTA AAA NY STRIPLDIN

*Caramelized onion demi glace and watercress salad*

8oz – 36

10oz – 40

### FIRE GRILLED ALBERTA AAA TENDERLOIN

*Wild mushroom fricassée and herb infused demi glace*

6oz – 38

8oz – 42



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**Advisory:** Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. Thorough cooking of such foods reduces this risk.

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