

starters

grilled flatbread | 7

basil pesto, parmesan cheese & chili oil

polenta fries | 7

mustard aioli, micro greens & fresh lemon

grilled prawns 🌱 | 14

chili oil, caponata, garlic breadcrumbs

lamb confit | 13

red onion marmalade, date & brandy compote

greens (v) | 8

poached pear, candied walnuts, happy days goat cheese & apple cider vinaigrette

mozzarella salad (v) | 12

crisp stuffed olives, arugula, balsamic onions & basil purée

bison short rib risotto croquettes | 10

saffron & mozzarella, served with tomato fondue

caesar | 8

crisp romaine, bacon, croutons, house made dressing, fresh lemon & shaved parmesan

west coast cioppino 🌱 | 13

fresh market seafood, white wine, tomato & herb broth, aioli crouton

tomato soup | 9

grilled cheese sandwich, basil purée

entrée salads

salmon salad 🌱 | 18

grilled wild sockeye salmon, greens, poached pear, candied walnuts, happy days goat cheese, & apple cider vinaigrette

st. germain (v) | 13

butter lettuce, candied walnuts, apple, fresh grapes, blue cheese & yogurt dressing

fiorentina steak salad | 18

grilled 6oz striploin, tomato fondue, arugula, balsamic, extra virgin olive oil & shaved parmesan

grilled chicken caesar | 16

crisp romaine, smoked bacon, croutons, house made dressing, fresh lemon & shaved parmesan



our kitchen is your kitchen
should you wish an item not featured on our menu, our culinary team will do their best
to accommodate your special request

casual plates

beef stroganoff | 25

tender braised beef, mushrooms, papardelle noodles, crème fraiche & gherkins

chicken curry | 21

jasmine rice, grilled naan bread, raita, mango chutney & seasonal greens

paella | 23

chorizo, prawns, clams & fresh market seafood, saffron rice, olive oil & fresh herbs

penne | 18

roasted artichokes, zucchini, happy days goat cheese, arugula, lemon, chili oil & garlic breadcrumbs

mains

bison short ribs | 29

wild mushrooms, papardelle noodles, sage & truffle butter

lamb sirloin | 32

herb marinated & pan roasted with cauliflower gratin & caponata

beef striploin | 34

grilled 10oz steak with green onion, bacon & sour cream whipped potato, winter vegetables & peppercorn sauce

market feature

chef selection prepared fresh daily

wild sockeye salmon | 30

rainer bacon, pearl onions, peas, fingerling potatoes & stone ground mustard emulsion


chicken | 29

crisp skinned breast with potato, olive, fennel & tomato ragout

pork tenderloin | 29

rainer bacon wrapped, whipped potato, jus & date and brandy compote

MANTLES
RESTAURANT | LOUNGE

 ocean wise recommended by the vancouver aquarium as ocean-friendly seafood choice
(v) denotes 100% vegetarian ingredients

for parties of 8 or more an automatic 15% gratuity will apply

wine & dine

your 3 course | 44

add wine flight | 15

lamb confit

red onion marmalade, date & brandy compote

greens

poached pear, candied walnuts, goats cheese & apple cider vinaigrette

caesar salad

crisp romaine, bacon, croutons, house made dressing, fresh lemon & shaved parmesan

tomato soup

grilled cheese sandwich, basil purée

beef striploin

grilled 10oz steak with green onion, bacon & sour cream whipped potato, winter vegetables & peppercorn sauce

wild sockeye salmon 

rainer bacon, pearl onions, peas, fingerling potatoes & stone ground mustard emulsion

chicken

crisp skinned breast with potato, olive, fennel & tomato ragout

pork tenderloin

rainer bacon wrapped, whipped potato, jus & date and brandy compote

vanilla bean pot de crème

date & brandy compote, almond praline

sticky chocolate pecan cake

served warm, espresso anglaise & caramel

cheese

a selection of canadian artisan cheeses, winter fruit compote, crisps & toasted nuts



mantles restaurant partners with regional ranchers, farmers and artisans to provide our guests with a dining experience that best

