



FIRE & WATER

FISH AND CHOP HOUSE

LUNCH STARTERS

Yam Frites **6**
topped with shaved parmigiano reggiano, garlic truffle aioli

SOUPS

Chef's Daily Soup Creation **6**

West Coast Clam Chowder cup **8**
yukon gold potatoes, double smoked bacon, leeks bowl **10**
smoked paprika crème fraîche

SALADS

Caesar Salad small **8**
crisp hearts of romaine lettuce, fried capers, garlic dressing large **12**
focaccia croutons, parmigiano reggiano

Cultivated Baby Greens Salad **12**
vine ripened tomatoes, bocconcini, roasted garlic and kalamata olives vinaigrette

*add one of these items to any salad – coriander scented yogurt chicken;
poached prawns in a roasted garlic olive oil; OR seared citrus-cured wild BC salmon* **8**

BURGERS

Fire & Water Signature Lamb Burger **17**
red onion marmalade, cambozola cheese, grainy mustard mayonnaise, French style bun

Fire Grilled 8 oz Beef Burger **15**
Canadian back bacon, applewood smoked cheddar, caramelized onions, lemon aioli
French style bun

*sandwiches and burgers include choice of green salad or yukon gold and yam frites
substitute caesar salad or clam chowder for additional \$2.00*

Dave Roger C.C.C Executive Chef
Kyle Campbell Sous Chef

For your convenience, a 15% gratuity will be added to tables of 8 or more.
In consideration of others please refrain from the use of cell phones in the dining room and set the ring to silent.





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SANDWICHES

Just the Basics soup and sandwich of the day	14
West Coast Seafood Sandwich served open faced west coast smoked salmon and baby shrimp fresh peppered watercress garlic mayonnaise, artisan bread	16
Stackhouse Sandwich breast of chicken, back bacon, red lettuce, tomato grainy mustard garlic mayonnaise, toasted multigrain bread	14
Braised Short Rib Sandwich hoisin BBQ sauce, candied red onions local artisan bread	16

*sandwiches and burgers include choice of green salad or yukon gold and yam fries
substitute caesar salad or clam chowder for additional \$2.00*

LUNCH PLATES

BC Coastal Water Seafood Linguini salmon, halibut, shrimp, clams crab and sauvignon blanc sauce	18
Halibut and Fries Amber Ale battered ocean halibut yukon gold and yam fries, basil and caper tartar sauce	1 piece 16 2 pieces 18
Fisherman's Fish Pot fresh local fish, chorizo sausage, roasted roma tomato, spinach roasted garlic aioli, grilled artisan bread	18
Chef's Lunch Feature ask your server for today's selection	17

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