



## FIRE & WATER



Please inform your server of any dietary restrictions.



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

**Executive Chef**  
Dave Roger C.C.C.

**Restaurant Chef**  
Igor Duda

For your convenience, a 15% gratuity will be added to tables of 8 or more.



## FIRE & WATER

**Soup of the Day**  
Chef's daily creation

7

**House Made Hummus**  
topped with local sautéed mushrooms, caramelized onions  
toasted pitas

8

**Vine Ripened Tomato Bruschetta**  
marinated bocconcini, tomatoes, basil  
garlic crostini

8

**Spinach and Artichoke Dip**  
warm, curry scented creamy dip  
naan bread

10

**Antipasto Platter**  
cured Italian meats, assorted cheeses  
garlic confit, grainy Dijon mustard  
toasted sea salt and olive oil focaccia bread

12

**Champagne Poached Oysters**   
Fanny Bay oysters, smoked salmon, Belgian endive  
flying fish roe, béarnaise aioli

3 for 12  
5 for 16

Victoria Marriott Inner Harbour  
728 Humboldt Street  
Victoria, BC  
V8W 3Z5  
250-480-3800



**FIRE & WATER**

**Feta Cheese Quesadilla**

house made salsa, sour cream, guacamole  
 garden herb and vegetable salad  
 add grilled chicken breast **3**  
 add sautéed garlic tiger prawns  **6**

**Stir Fried Squid** 

chili and lime marinated squid  
 black beans, red pepper, honey soy sauce

**Smoked Sable Fish Chowder** 

wild sable fish, Yukon Gold potatoes  
 double smoked bacon, leeks  
 smoked paprika crème fraîche

**Slow Braised BBQ Pork Ribs**

house made Tennessee Whiskey BBQ sauce  $\frac{1}{2}$  rack for **8**  
 full rack for **15**

**10" Thin Crust Pizza**

tomato sauce, mozzarella, three toppings of your choice:  
 artichokes, roasted red pepper, Portobello mushrooms, spinach  
 sun dried tomatoes, caramelized onions, Kalamata olives  
 grilled chicken, chorizo sausage, smoked bacon, pepperoni  
 prosciutto ham, feta cheese, pesto sauce



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**9 Caesar Salad 12**

romaine hearts, garlic lemon dressing, house made croutons  
 freshly grated Grana Padano  
 add garden herb marinated chicken breast **6**  
 add sautéed garlic tiger prawns  **6**

**10 House Blend Salad 12**

seasonal tomato and cucumber, warm goat cheese fritter  
 charred lemon and thyme vinaigrette  
 add garden herb marinated chicken breast **6**  
 add sautéed garlic tiger prawns  **6**

**10 Wild BC Salmon Salad**  **18**

mixed greens, winter root vegetables  
 cucumber, radishes, lemon truffle vinaigrette

**Just the Basics 15**

soup, salad and sandwich of the day

**16 Fish and Chips**  1 piece **16**  
2 piece **19**

beer-battered cod, Yukon Gold potato  
 apple coleslaw, caper tartar sauce

**16 Steak and Frites 22**

6oz Sterling Silver baseball cut steak, Yukon Gold frites  
 caramelized onion and blue cheese butter



## FIRE & WATER

### Grilled Chicken Avocado Sandwich

crispy prosciutto, brie cheese  
grainy mustard aioli

15

### Fire-Grilled ½ lb Beef Burger

crispy bacon, smoked white cheddar cheese  
caramelized onions  
house made Tennessee Whiskey BBQ sauce

15

### Fire & Water Signature Lamb Burger

red onion marmalade, Cambozola cheese  
grainy mustard aioli

17

**All options above are served with:**  
lettuce and tomato on a brioche bun  
topped with onion rings

Includes choice of green salad or Yukon Gold potato

*substitute Caesar salad*

3

*substitute Chef's daily soup*

4



## FIRE & WATER

### Desserts

15

### Cheese Plate

local artisan cheeses  
candied cherries, fig compote, cracker bread

9

### Fire & Water Crème Brûlée

chocolate sugar cookie  
please ask your server for today's flavour

8

### Housemade Ice Cream or Sorbet

choice of three  
please ask your server for today's flavours

8

### Fire & Water Cheesecake

please ask your server for today's flavour

8

### Flourless Chocolate Cake

berry coulis, Chantilly cream



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Fresh Market Menu – Available after 5 PM

13

**Albacore Tuna Organic Green Salad**  

herb infused olive oil poached 5oz Albacore tuna  
organic mixed greens, avocado, apple, cucumber noodles, pesto lemon vinaigrette

14

**Orange Butter Tiger Prawns and Hand-Made Tortellini** 

smoked salmon, cream cheese and pineapple-sage tortellini, green peas, tomato broth

18

**Duck Confit Pappardelle**

wild mushrooms, prosciutto, spinach, dried cranberries, red wine sauce

19

**Port and Cinnamon Braised Buffalo Short Ribs** 

goat cheese, tarragon and butternut squash purée  
raisin and pear jus

27

**Pan Seared Sturgeon**  

seasonal braised vegetables, Dungeness crab and Pernod sabayon

27

**Pan Seared Halibut and Smoked Eggplant Cannelloni**  

thinly sliced eggplant stuffed with scallops and chicken mousse  
watercress sauce

28

**Sterling Silver Prime Rib à la Plaque** 

8oz prime rib, roasted 3 onion and wild mushroom compote  
mashed potatoes, aged port and blue cheese demi-glace  
10oz and 12oz cuts are available per request

8

**Blue Cheesecake**

blue cheese, blueberry and brandy sauce



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