

SOUP + SALAD

Asparagus Velout

seared scallop, crispy chorizo,
sun choke chips
15-

Tuscany Kale Caesar Salad

grilled fingerling potatoes, asiago dressing,
white anchovies & sage tempura,
focaccia croutons & preserved lemons
14-

Heirloom Tomato Salad

locally grown heirloom tomatoes, linseed crisp,
nasturtium leaves, basil chimichurri,
roasted pine nuts
14-

Compressed Watermelon & Feta

summer watermelon with sweet chili syrup,
feta cheese, basil & balsamic vinegar
14-



STARTERS

6 Star Anise Confit Duck Wings

sweet & spicy red dragon sauce,
peanuts, cilantro, hoisin
16-

Salt Spring Mussels

roasted garlic, Dijon mustard,
maple syrup, white wine, cream
tarragon & artisan bread
16-

West Coast East Coast Surf & Turf

pepper crusted Alberta beef carpaccio,
Nova Scotia I.P.A lobster fritter,
truffle aioli & preserved vegetables
18-

Upper Bench Okanagan Artisan Cheese Plate

handcrafted cheese, house-made crisps,
Columbia valley wild honey, seasonal
fruit & house-made preserves

Brie: traditional brie

Gold: semisoft, surface ripened

King Gold: semisoft, blue surface ripened

19-

SHARED

Rocky Mountain Charcuterie Platter for Two

bison tartar with cured egg yolk, roasted bone marrow with asiago cheese & shitake chip,
duck wings, prosciutto, Spanish chorizo, olives, house-made preserves,
fresh & dried fruit, house-made crisps

30-

Cheese Fondue for Two

Emmental, smoked cheddar, Canadian rye, whole mustard, roasted garlic, fresh artisan bread,
garden vegetables, fingerling potatoes, gherkins, apple slices

30-

ADDITIONS

tarragon & turmeric grilled chicken breast

7-

truffles, manchego & tarragon fries

9-

hot skillet of garlic mushrooms

9-

prosciutto & chorizo

10-

assorted artisan bread & butter

6-

A Taste of Place...

Here at the Whitehorn Bistro, we endeavor to create not just a meal but a memorable culinary experience rivaled only by the unsurpassed beauty of our location.

Our menu has been thoughtfully created using many of the finest seasonal ingredients sourced from local & boutique purveyors.

Whether its the Rocky Mountain wildflower honey from the Columbia Valley, organic produce from Lethbridges Broxburn Farms, select wines from BC's Okanagan Valley or fresh herbs grown on our own patio we have taken great care to provide you with the best culinary experience possible!

Should you require anything else to make your visit with us even better, please don't hesitate to let us know.

Bradley Froehlich - Executive Chef/Director of Food & Beverage
David Acero - Chef de Cuisine

MAINS

Signature Whitehorn Burger **

house made premium Alberta ground chuck, brisket & prime rib,
twice smoked bacon, provolone, tomato & red pepper relish, arugula,
house made mayonnaise, house made pickles, hand cut fries
25-



Grilled Bison Sirloin **

sweet potato fries, wild mushrooms, wilted greens, peppercorn jus
28-

Pan Roasted B.C. Chinook Farmed Salmon

fried spätzle, spinach, asiago, asparagus, tomato relish, sun choke crisps,
grilled lemon, balsamic reduction drizzle
27-



Bear & Flower Farms Pork Belly & Scallops

48 hour cured then confit pork belly, soy & ginger glaze, shitake chips
chicharron, sticky rice, sesame seeds, cucumber, sweet & spicy red dragon sauce
28-

Cauliflower Wings

quinoa, grilled corn, Portobello mushrooms, salsa verde
roasted squash, heirloom tomatoes, grilled scallion, romesco sauce
24-

DESSERT

Warm Chocolate Torte

roasted marshmallow, spearmint mousse, seasonal berries, cookie crumbled, kahlua crme anglaise
13-

Buckthorn & Raspberry Semifreddo

cherry coulis, caramelized white chocolate & Swiss meringue
13-

Deconstructed Strawberry Flourless Shortcake

strawberry ice cream, caramel sauce, roasted strawberries, roasted marshmallow, whipped cream
13-

please inform server of any food allergies

* gluten free menu option

** this menu item can be prepared for guests with a sensitivity to gluten upon request

please note we are not a gluten free environment | our handcrafted menu items are often prepared using shared equipment including refrigeration & fryers | variations in vendor supplied ingredients may occur

prices do not include applicable taxes or gratuities



Recommended by the Vancouver Aquarium as ocean-friendly.