



STARTERS

CELERIAC AND APPLE VELOUTÉ

Baby Watercress, Extra Virgin Olive Oil

ROMAINE SALAD

Shaved Parmesan, Hart House 'Caesar' Dressing, Buttered Focaccia Croutons

DOUBLE BEET SALAD

Honey Red Beets, Pickled Golden Beets, Wine Compressed Apples, Pistachios, Chèvre, Baby Watercress

FRESH SHUCKED KUSSHI OYSTERS

Half Dozen, Tropical Mignonette

HOUSE CURED SALMON GRAVLOX

Colored New Potatoes, Horseradish Orange Crème Fraîche, Dill, Red Onion

CRISPY CALAMARI

Garlic Yogurt, Cucumbers, Peppers, Pickled Onions, Kalamata Olive, Oregano Vinaigrette

PASTAS

DUCK LEG CONFIT MAC 'N' CHEESE

Elbow Macaroni, Aged Cheddar, Parmesan, Panko

AGLIO E OLIO

Tagliatelle, 62° Egg, Garlic, Chili, Extra Virgin Olive Oil, Fresh Herbs, Pecorino

POMODORO

Linguine, House Made Tomato Sauce, Cherry Tomatoes, Basil, Extra Virgin Olive Oil

BOLOGNESE

Cavatelli, Rich Meat Ragu, Parmesan, Fresh Herbs

SANDWICHES

(Choice of Fries or Salad)

AAA BEEF BURGER

B.L.T., Slow Cooked Onions, Aged Cheddar, Hart House Relish

TURKEY CLUB

Sourdough, Avocado, Bacon, Lettuce, Tomato, Brie, Arugula Aioli

KNUCKLE SANDWICH

Lobster Knuckles, Baby Shrimp, Apple

FISH 'TACONES'

Panko Crusted Ling Cod, Shredded Cabbage, Sour Cream, Mango Cilantro Salsa

MAINS

DUCK LEG CONFIT

Savoy Cabbage, Grainy Dijon Spaetzle, Goat Cheese Hash, Warm Bacon Vinaigrette

FISH CAKES

Sauce Remoulade, Arugula, Pea Greens, Pickled Red Onions

BROCHETTE OF PRAWNS

Nahm Jim Dressing, Papaya, Cucumber, Pineapple, Red Onion, Cilantro, Thai Basil

CATCH OF THE DAY

Fresh from the Water

RARE SEARED ALBACORE TUNA NIÇOISE

Fondant Potatoes, Haricot Vert, Medium Poached Egg, Niçoise Olives, Baby Greens, Sherry Vinaigrette

STEAK FRITES

AAA Striploin, Frites, Spring Greens, Red Wine Jus

Executive Chef Alana Peckham

17% Gratuity will be added to parties of 8 or more

6664 Deer Lake Avenue, Burnaby, BC V5E 4H3 Ph. 604.298.4278 HartHouseRestaurant.com

HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

LUNCH THREE COURSE PRIX FIXE \$24

APPETIZER

CELERIAC AND APPLE VELOUTÉ

Baby Watercress, Extra Virgin Olive Oil

OR

ROMAINE SALAD

Shaved Parmesan, Hart House 'Caesar' Dressing,
Buttered Focaccia Croutons

OR

THREE SHUCKED KUSSHI OYSTERS

Tropical Mignonette

(ADDITIONAL OYSTERS \$3 EACH)

MAIN COURSE

FISH CAKES

Sauce Remoulade, Arugula, Pea Greens, Pickled Red Onions

OR

CAVATELLI BOLOGNESE

Rich Meat Ragu, Parmesan, Fresh Herbs

OR

SOURDOUGH GRILLED CHEESE

Aged Cheddar & Swiss Cheeses, Fries or Side Salad

DESSERT

CRÈME BRÛLÉE

Vanilla Bean, Cocoa Meringue

OR

FLOURLESS DARK CHOCOLATE TORTE

Stilton, Espresso Chantilly, Toasted Hazelnuts, Port Reduction

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