

DESSERTS 8

Red velvet Chocolate Cake
Coconut Layer Cake
Fresh Fruit Tart
Feature Dessert
Assorted Cheese 9

SPECIAL COFFEES 7

Monte Cristo Grand marnier, Kahlua
Irish Coffee Jameson Irish Whiskey
French Coffee Brandy, Grand marnier
Spanish Coffee Brandy, Kahlua
B-52 Grand marnier, Bailey's, Kahlua
Pick-me-up Baileys, espresso over ice

LOCAL BEER

Molson Canadian Lager 5.5
Kokanee 5.5
Coors Light 5.5
Okanagan Springs 1516 6
Okanagan Springs Pale Ale 6
Sleeman Honey Brown Lager 6
Stanley Park Amber Ale
sleeve 6

IMPORT BEER

Corona 6.5
Heineken 6.5
Stella Artois 6.5
Guinness 7

COOLERS & CIDERS

O' Douls Amber 4
Okanagan Pear Cider 6
Okanagan Apple Cider 6
Smirnoff Ice 6.5

TEAHOUSE
IN STANLEY PARK

Est. 1978

The Teahouse Restaurant was originally built as a garrison and officer's mess during the second world war when Ferguson Point was a military installation. After the war, the house was used as a residence for the military and then in the 1950's it was opened as the Ferguson Point Tea Room in the summer. In a state of disrepair, it was closed by the city in 1976 until 1978 when the present owner renovated it, and opened it as the Teahouse Restaurant.

SOUP & SALAD

Seafood Chowder wild prawn, scallops, mussels	10
Carrot Soup	8
Coal Harbour Clam Chowder manhattan style	8
Market Greens Sherry vinaigrette	8.5
Caesar Salad parmesan, capers	10
Ⓢ Ahi Tuna & Tomato Salad Kalamata olives, red onion, feta	15.5
Chop Salad beets, olives, tomato, cucumber, egg, green beans, feta	14
add grilled chicken or Ahi tuna to any salad	+6

STARTERS

Teahouse Stuffed mushrooms crab, cream cheese	12
Prawn Cocktail	14
Salt & Pepper Squid	10
Ⓢ Mussels provencal	14
Ⓢ Dungeness Crab Cake	17
Ⓢ Sesame Crusted Ahi Tuna	10

PIZZA

Ⓢ Smoked Salmon Flatbread creme fraiche, capers	16
Margherita Pizza tomato, basil	13
Capicola & mushroom Flatbread goat cheese	14

TASTING BOARD

Plates	
Cheese Board	9
Charcuterie or Seafood	10
Bites	3.5 each
Hummus	
Antipasti	
Baby Gherkins	
Celery & Carrots	
Smoked Salmon	
Mixed Olives	
Roasted Pecans & Cashews	
Blue Cheese	
Brie Cheese	
Cheddar Cheese	
Make your own select 1 Plate & 3 Bites	16.5

SUNDAY NIGHT PRIME RIB \$25

or Enjoy all 3 courses:
Caesar Salad, Prime Rib, Chocolate Cake 32

MAINS

ALL SEAFOOD SERVED WITH WILD RICE SALAD

Roast Chicken shallot-thyme demi-glace, market vegetables	21
Ⓢ Roasted Sablefish miso soy marinade	31
Ⓢ Fresh Pacific Salmon lemon, capers	25
Linguine Vongole manila clams, prosciutto	17
Spaghetti Bolognese fresh thyme	17
Summer vegetable Lasagne	16


BROILER

ALL STEAKS ARE AAA GRADE OR ABOVE, SERVED WITH MARKET VEGETABLES

Pork Chop 10oz	19
Sirloin 9oz	23
Sirloin 7oz	19
Tenderloin 7oz	29
New York Striploin 10oz	29
Rib Eye 12oz	33
Rack of Lamb	34
Chef's Burger aged cheddar, bacon, portobellini, frites	16

TO SHARE OR ADD

Frites	5
Wild mushrooms	5
Beefsteak Tomatoes & Sweet Onions	5
Roasted Fingerling Potatoes	5
Market vegetables	5
Grilled Chicken	6
Ⓢ Grilled Ahi Tuna	6

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

Many of our menu items are gluten-free, please ask your server for more details