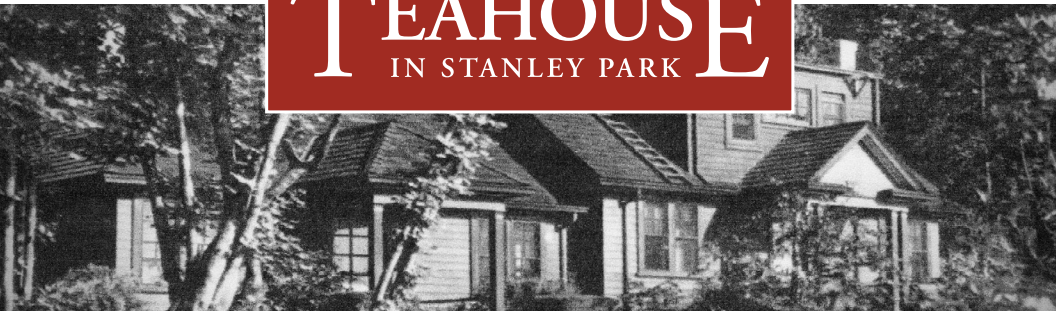


# TEAHOUSE

IN STANLEY PARK



## SOUP

- Seafood Chowder  
*wild prawn, scallops, mussels* ..... 10
- Carrot Soup ..... 8
- Coal Harbour Clam Chowder  
*Manhattan style* ..... 8

## SALAD

- 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* ..... +6

## STARTERS

- Teahouse Stuffed Mushrooms  
*crab, cream cheese* ..... 12
- Prawn Cocktail ..... 14
- Salt & Pepper Squid ..... 10
- ☉ Mussels *provençal* ..... 14
- ☉ Dungeness Crab Cake ..... 17
- ☉ Sesame Crusted Ahi Tuna ..... 10

## TO SHARE OR ADD

- Frites ..... 5
- Wild Mushrooms ..... 5
- Grilled Chicken ..... 6
- ☉ Grilled Ahi Tuna ..... 6
- Beefsteak Tomatoes  
& Sweet Onions ..... 5
- Roasted Fingerling Potatoes ..... 5
- Market Vegetables ..... 5

## JOIN US SUNDAY NIGHTS

Slow Roasted Prime Rib \$25  
or  
All 3-courses \$32

## PIZZA & PASTA

- ☉ Smoked Salmon Flatbread  
*crème fraîche, capers* ..... 16
- Margherita Pizza  
*tomato, basil* ..... 13
- Capicola & Mushroom Flatbread  
*goat cheese* ..... 14
- Linguine Vongole  
*manila clams, prosciutto* ..... 17
- Spaghetti Bolognese  
*fresh thyme* ..... 17
- Summer Vegetable Lasagne ..... 16

## MAINS

- Roast Chicken  
*shallot-thyme demi-glace* ..... 21
- Parmesan Omelette  
*sweet onions, tomato, basil, roasted potatoes* ..... 12.5
- Roasted Sablefish  
*fingerling potatoes* ..... 31
- 7 oz Sirloin ..... 19
- 7 oz Tenderloin ..... 29
- ☉ Fish & Chips  
*beer battered ling cod* ..... 17
- ☉ Fresh Pacific Salmon  
*lemon, capers* ..... 25
- ☉ BC Salmon Burger  
*remoulade, coleslaw, frites* ..... 15
- Chef's Burger  
*aged cheddar, bacon, portobellini, frites* ..... 16

## TASTING BOARD

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

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.

## 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  
*Bailey's, espresso over ice*

## EYE OPENERS

- Mimosa  
*sparkling wine, orange juice* .....7
- Tintoretto  
*sparkling wine & grenadine* .....7
- Kir Royale  
*sparkling wine  
& crème de cassis* .....7
- Morning Glory  
*sparkling wine, orange juice,  
crème de cassis* .....8
- Strawberry Blonde  
*sparkling wine, Grand Marnier,  
with a strawberry garnish* .....9
- Golden Sun  
*sparkling wine &  
passion fruit liqueur* .....9

## DESSERT WINE

- Paradise Ranch  
*Late Harvest Merlot* .....7.5
- Quady Essensia  
*Orange Muscat* .....6.5
- Quady Elsyium  
*Black Muscat* .....6.5
- Quail's Gate  
*Late Harvest Optima* .....11
- Jackson Triggs  
*Riesling Icewine* .....14
- Prospect Lost Bars  
*Vidal Icewine* .....11
- Mission Hill  
*Vidal Icewine VQA* .....16
- Quail's Gate  
*Riesling Icewine* .....19