

# ACQUA

RESTAURANT + BAR

## STARTERS & SALADS

### **FRENCH ONION SOUP \$12**

Flavorful Broth, Caramelized Onions, Herb Croutons, Cheese Melt

### **FIRE DUSTED CALAMARI \$14**

Cucumber, Scallions, Jalapenos, Garlic & Lime Aioli

### **ACQUA PROSCIUTTO SALAD \$14**

Arugula Leaves, Cantaloupe Melons, Bocconcini, Cherry Tomatoes, Aged Balsamic

### **BEEF AND GOATS CHEESE SALAD \$14**

Chevre Cheese, Zesty Oranges, Seasonal Greens, Pecans, Honey Sherry Vinaigrette

### **CAESARS SALAD \$12**

Hearts of Romaine, Herb Croutons, Parmesan Frost, Creamy Garlic Dressing  
Add Grilled Chicken \$6, Grilled Prawns \$7, Seared Salmon \$8

## OYSTER BAR

Choose From A Selection of BC & East Coast Oysters Pending Season & Availability.  
Server Will Offer Today's Selection.

Served With Mignonette & Cocktail Sauce

Premium \$3.5/Pc - \$40/Dz

Feature \$2.5/Pc - \$28/Dz

## HANDHELDS

### **CHICKEN QUESADILLAS \$16**

Jalapenos, Roast Chicken, Cheese Blend, Salsa, Sour Cream  
Add Guacamole \$4

### **FISH TACOS \$16**

Beer Battered Cod, Soft Tortilla, Asian Slaw, Cilantro, Spicy Mayo & Salsa Fresca

### **BACON & CHEDDAR BURGER \$19**

AAA Angus Beef, Smoked Bacon, Aged Cheddar, Butter Lettuce, Pickled Cucumbers,  
Onion Ring, Brioche Bun  
Served with a Side of Garden Salad or Sea-Salted Fries

### **THUNDER CHICKEN BURGER \$19**

Crispy Fried Chicken, Butter Lettuce, Avocado, Havarti Cheese, Chipotle Mayo  
Served with A Side of Garden Salad or Sea-Salted Fries

### **STEAK GATSBY \$21**

Striploin Steak, Onion Rings, Mushrooms, Garden Greens, Mustard Mayo, Cornichons.  
Served with A Side of Garden Salad or Sea-Salted Fries

## PASTA

### **TAGLIATELLE WITH ROCK PRAWNS \$25**

Lemon Butter, Garlic, Cherry Tomatoes, White Wine, Capers, Crushed Chilies, Parsley

### **RIGATONI ARRABBIATA \$22**

San Marzano Tomato Sauce, Red Pepper Flakes, Garlic, Olive Oil, Parmesan Shavings

### **SPAGHETTI BOLOGNESE \$24**

Ground Beef & Tomato Ragout, Parmigiano Reggiano

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS YOU MAY HAVE.  
WHILE ENTIRELY, CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR  
YOUR RISK OF FOODBORNE ILLNESS .

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## GRILLS & MAINS

### **SEARED WEST COAST SALMON \$29**

Roasted Cauliflower Puree, Vegetable Ribbons, Lemon Cream Sauce

### **MISO GLAZED SABLEFISH & WOK FRIED VEGETABLES \$36**

Shiro Miso, Bok Choy, Broccolini, Snap Peas, Edamame Rice, Ginger-Soy Sauce

### **FISH AND CHIPS \$22**

Beer Battered Fish Fillet, Fries, Coleslaw, Tartar Sauce

### **MUSSELS IN GARLIC BUTTER \$24**

Shallots, Grape Tomato, Green Onion, White Wine, Served with A Side of Sea Salted Fries & Grilled Sourdough

### **LOUISIANA FRIED CHICKEN \$22**

Buttermilk, Pickle Shallots, Jalapenos, Sriracha Mayo, Sea Salted Fries

### **PERI PERI CHICKEN \$24**

Spicy Chicken Breast, Sautéed Vegetables, Wedge Potatoes, Mushroom Sauce

### **10 OZ NEW YORK STEAK \$36**

Oven Baked Yukon Potatoes, Sour Cream, Roasted Broccolini with Mustard, Tellicherry Pepper Jus

### **SIZZLING STEAK FRITES \$34**

8 Oz CAB Centre Cut Striploin, Café De Paris Butter, Cippolini Onions, Sautéed Mushrooms, Sea Salted Fries

### **VEAL OSSOBUCO \$35**

Braised Shanks, Saffron Risotto Milanese, Seasonal Vegetables, Gremolata

### **WILD MUSHROOM RISOTTO \$25**

Portobello, Parmesan Frost, Truffle Oil

## SIDES

Parmesan Fries with Truffle Oil, Roasted Garlic Aioli \$11

Baked Potatoes with Sour Cream \$9

Yam Fries, Roasted Garlic Aioli \$9

Sautéed Seasonal Vegetables \$9

Brussel Sprouts, Capers, Balsamic, Parmesan \$9

Sautéed Mushrooms \$9

Onion Rings \$8

Salt & Pepper Fries \$8

## DESSERTS

### **APPLE TARTE TATIN \$12**

Cinnamon Calvados Sauce, Ice Cream

### **MOLTEN CHOCOLATE CAKE \$12**

Seasonal Berries, Raspberry Sorbet

### **MANGO BERRY CHEESECAKE \$12**

Brandy Stewed Morello Cherries