

MONK'S GRILL

DINNER

HOUSEMADE SOUP	7.00
MONK'S SIGNATURE GREENS	10.00
Mixed Greens, Walnut & Pumpkin Seed Brittle, Blue Cheese, Dried Blueberries & Pear Vinaigrette	
CAESAR SALAD	11.00
Smoked Bacon, Padano, Pesto Asiago Crostini	
WEST COAST CRAB CAKES	13.00
Chipotle Aioli	
RATATOUILLE BRUSCHETTA	12.00
Green Onions, Tomatoes, Capers, Kalamata Olives, Zucchini & Japanese Egg Plant	
FRESH OYSTERS ON THE HALF SHELL 	15.00
Raspberry Mignonette & Fresh Lemon	
LEEK & BALDERSON CHEESE TART	14.00
Caramelized Leek & Roast Garlic, Five Year Aged Balderson Cheese, Grape Tomato Relish	
STUFFED PORTOBELLO MUSHROOM	12.00
Baked With Mascarpone Cheese, Roasted Garlic & Fine Herbs, Paprika Oil	
SALTSPRING ISLAND MUSSELS & CLAMS 	14.50
Steamed In A Tomato & Fennel Broth	
GRILLED ASPARAGUS SPEARS	12.00
Baked Brie Cheese, Strawberry Rhubarb Compote, Smoked Paprika Oil	
MUSHROOM STUFFED RAVIOLI	11.00
Oyster, Shiitake & Button Mushrooms, Light Garlic Cream Sauce	

AAA ALBERTA PRIME RIB OF BEEF & YORKSHIRE PUDDING
 Rubbed With Rosemary & Dijon Mustard, Slow Roasted, Served With Roast Potatoes, Vegetables & Horseradish
 ...prepared medium rare to medium, limited quantities available each evening

LADIES CUT	8oz	30.00
HOUSE CUT	14oz	38.00

...our AAA steaks are aged a minimum of 28 days & served with your choice of Yukon Gold chive mashed potatoes, french fries or yam fries

NEW YORK STEAK	9oz	32.00
Jack Daniel's Peppercorn Sauce	12oz	36.00

FILET MIGNON	6oz	32.00
Red Wine & Spring Onion Sauce	10oz	40.00

RIB EYE STEAK	10oz	33.00
Crumbled Blue Cheese & Garlic Jus	14oz	42.00

FLAT IRON STEAK & JUMBO PRAWNS	8oz	32.00
Seared With Homemade Cajun Spice & Chipotle Butter		

ADDITIONS TO YOUR MEAL

ALASKAN KING CRAB LEGS	½ lb	26.00
	1 lb	45.00

GRILLED JUMBO PRAWNS		7.00
Skewer Of Three		

LOBSTER TAIL	4 oz	24.00
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SAUTEED MUSHROOMS		5.00
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GRILLED ASPARAGUS		6.00
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CRISPY ONION RINGS		6.50
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SEASONAL VEGETABLES		5.00
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When in Vancouver visit
 Monk's Waterfront Bar & Grill on False Creek
 Lift on the Coal Harbour Waterfront



MONK'S GRILL

DRINKS

B.C. WILD SOCKEYE SALMON  28.00

Herb Crusted, Warm Beet, Potato & Baby Carrot Salad,
Mustard Goat Cheese Vinaigrette, Miso Maple Drizzle

ASIAN ARCTIC CHAR  31.00

Ginger Soy Marinade, Lotus Root, Shanghai Bok Choy,
Shiitake Mushrooms, In A Dashi Mushroom Consommé

BROME LAKE DUCK BREAST 28.00

Five Spice & Szechuan Peppercorn Crust, Fried Lotus
Root, Shanghai Bok Choy, Dried Blueberry Jus

HALIBUT FILET  30.00

Porcini Dusted, Pumpkin & Pea Gnocchi, Ice Shrimp,
Baby Pearl Onion & Herb Cream Sauce

RACK OF LAMB 38.00

Panko & Berry Crusted, Asparagus, Baby Carrots &
Roasted Potatoes

BREAST OF CHICKEN 27.00

Paprika, Sage & Garlic Rub, Lemon Tomato & Raisin
Cous Cous, Mint & Rosemary Jus

MUSHROOM STUFFED RAVIOLI 21.00

Oyster, Shiitake & Button Mushrooms, Light Garlic
Cream Sauce

SESAME CRUSTED TUNA 24.00

Albacore Tuna, Green Beans, Spinach Gomaee,
Lemongrass & Sesame Soy Sauce



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

split entrée charge 6-

17% service charge added to tables of 6 & larger

Thank You

CHAMPAGNE COCKTAILS 10.50

PINK HALO Smirnoff Raspberry, grenadine sugar rim
WILD MUSTANG splash of Skyy Vodka & Grand Marnier
KIR ROYALE Crème de Cassis
ITALIAN BELLINI Peach Nectar
FRENCH KISS Chambord Liqueur
TROPICAL OASIS Orchid Mango Liqueur

MONK'S HOUSE COCKTAILS

JULIUS CAESAR 7.00

Skyy vodka, Mott's clamato juice, celery salt rim,
garnished with a celery stalk & lime wedge

STONE WALL 8.75

Appleton Estate VX rum, Grower's apple cider, fresh ginger
& simple syrup, topped with Stewart's ginger beer,
fresh lime wheel

HOT MARY 7.50

Skyy vodka, tomato juice, horseradish, mixed spice & salted
rim, garnished with a lemon wedge & pimento stuffed olives

PURPLE RAIN 8.50

Absolut Kurant vodka, dash of Soho Lychee liqueur &
lavender, cranberry juice & fresh lime

ISLAND SUNSET 8.75

Galliano liqueur, Orchid Mango liqueur, peach & banana
nectar, 7 up & a floater of Fonseca Port

RUM RUNNER 9.00

Appleton white rum & Captain Morgan's dark rum,
pineapple, cranberry & lime juice, fresh squeezed orange juice,
with a floater of Appleton Estate VX Rum

SIGNATURE MARTINIS 11.50 (2oz.)

DESPERATE HOUSEWIFE

Absolute Vanilla vodka & Melon liqueur, pineapple, lemon & lime juice

ABSOLUTE HUNK

Absolut Mandarin vodka & Alize liqueur, fresh squeezed orange juice,
splash of Grand Marnier

THE BIG APPLE

Skyy vodka, Sourz Apple liqueur, fresh apple juice

SILK PANTY

Skyy vodka, Peach Schnapps liqueur, cranberry juice

MIDNIGHT ESPRESSO

Absolute Vanilla vodka, Kahlua coffee liqueur, Frangelico hazelnut
liqueur, Bailey's Irish Cream, shot of espresso

IMPORT BOTTLE BEER

CORONA	MEXICO	6.50
GUINNESS	IRELAND	8.75
HEINEKEN	HOLLAND	6.50
STELLA ARTOIS	BELGIUM	7.00

DOMESTIC BOTTLE BEER

BUDWEISER	CANADA	5.50
CANADIAN	CANADA	5.50
COORS LITE	CANADA	5.50
KOKANEE	BRITISH COLUMBIA	5.50
ALEXANDER KEITH'S	NOVA SCOTIA	5.75
OKANAGAN BLACK LAGER	BRITISH COLUMBIA	5.75
WHISTLER HONEY LAGER	WHISTLER	5.75