

SOUP + SALADS + STARTERS

CHEFS MARKET SOUP + BISCUIT | 11
Chef's Seasonally Inspired Soup | Cheddar - Herb Biscuit

BABY GEM CAESAR SALAD | 18
Roasted Garlic Vinaigrette | Focaccia Croutons | Crispy Anchovies | Reggiano | Bacon Lardons

TOMATO STRAWBERRY SALAD | 19
Greek Yogurt | Heirloom Tomato | Basil | Balsamic | EVOO
Roast Tomato Sorbet | Fresh Mint | Candied Pistachios (N)

SEARED AHI TUNA SALAD | 20
Fresh Arugula | Shaved Fennel | Locally Grown Pea Shoots | Peaches | Red Onion | Sprouts | Tuna Tataki | Citrus Vinaigrette

SALAD ENHANCEMENTS

Grilled or Blackened Chicken | 12
Garlic Sautéed Prawns | 14
Crispy Tofu | 6
Baked Salmon | 17
Grilled Flat Iron Steak | 18

SPREADS & BREADS | 19
Roasted Vegetable Hummus | Tapenade | Feta | Crispy Flatbread | House Crackers | EVOO

KARAAGE CHICKEN | 22
Sweet Soy | Sriracha Aioli | Scallions
Add Bowl of Soup or Green Salad | 8

HANDHELDS

Served with choice, house-fries, fresh greens, or daily soup creation.
Substitute with crispy onion rings with shallot aioli | 5

CRB BURGER | 27
Fresh 63 Acres Farms Beef | Spicy Maple Pork Belly | Crispy Onion Stack | Aged Cheddar | Roasted Shallot Aioli | Tomato | Lettuce | Artisan Burger Roll | Kitchen Pickle

Substitute Lettuce Bun or GF Bun | 3
Substitute Onion Rings | 5
Bacon or Fried Egg | 4 each

FLAT IRON STEAK SANDWICH | 26
Toasted Ciabatta | Sun Dried Tomato Pesto | Fresh Arugula | Shaved Parmesan | Apple Bacon Jam

CRISPY AVOCADO TACOS | 21
Tempura Battered | Romesco | Fresh Sprouts (N)

CHICKEN CUTLET CAESAR CIABATTA | 26
Panko Breaded | Garlic Emulsion | Gem Lettuce | Crispy Bacon

BOWLS + CASUAL

WELLNESS BOWL | 25
Black Rice | Quinoa | Braised Chard | Roasted Beets | Radish | Crispy Chickpeas | Avocado | Romesco (GF, VEGAN, N)

Grilled or Blackened Chicken | 12
Garlic Sautéed Prawns | 14
Crispy Tofu | 6
Baked Salmon | 17
Grilled Flat Iron Steak | 18

GRILLED SALMON NIÇOISE | 32
Roasted Yams | Green Beans | Niçoise Olives | Chopped Egg | Organic Greens | Gem Tomatoes | Capers

FISH + CHIPS | 22
Panko Breaded Sole | Creamy Slaw | Tartar Sauce | Fresh Lemon

KOREAN LETTUCE TACOS | 24
Bulgogi Beef Brisket | Fresh Lettuce Cups | Kimchi | Pickled Shimeji | Radish | Sliced Scallions

HOUSE MADE DESSERTS

NANAIMO BAR PIE | 15
Classic Nanaimo Bar | Devonshire Cream

PARIS BREST | 16 (N)
House Made Choux Paste | Praline Mousseline | Mascaraed Strawberry

PISTACHIO ICE CREAM | 15 (N)
Candied Pistachios

VANILLA ICE CREAM | 13
Vanilla Bean (GF)
Affogato Shot | 3

HOUSE MADE SORBETS | 13
Assorted Selections

MACARONS | 13 (N)
Hand-Made Locally (3)

Two Course Lunch Table D'hôte | 29

CHOICE OF APPETIZER

Baby Gem Salad / Chefs Market Soup / Chef's Garden Salad

Chefs Daily Feature

CHOICE OF DESSERT

Pistachio Ice cream / House-made sorbet

CORDO SPECIALTIES

OYSTER FRIDAY / SATURDAY
4 pm
Limited quantity

SATURDAY ROAST
10 oz AAA-Canadian with
Yorkshire pudding | Limited quantity

WEEKEND BRUNCH
Every Saturday and Sunday
From 10 am until 2 pm

SHARE YOUR PHOTOS ON SOCIAL MEDIA AND TAG US! @Cordorestobar