

Appetizers



Cajun Rock Shrimp

Cornmeal crusted with roasted garlic aioli

10



Dungeness Crab Cakes

Preserved lemon tarragon aioli, chili arugula

13

Korean BBQ Beef Ribs

Sweet and spicy grilled Alberta beef ribs with shaved carrot and cilantro salad

11



Flash Fried Salt and Pepper Calamari

Bermuda onion and peppers, roasted red pepper aioli

10



BC Albacore Tuna Tataki

Green onion, cilantro, ginger soy, crisp wonton skins

11

Bruschetta

Vine ripened tomatoes on olive oil crostinis with 3 onion balsamic jam, topped with fresh basil

8



California Rolls

BC Dungeness crab salad, cucumber and avocado, served with wasabi pickled ginger and soy sauce

12

Soups



British Columbia Dungeness Crab Bisque

Cognac and orange, fresh crabmeat, thyme crème fraîche

8

Daily Soup

Soup prepared daily, using the freshest ingredients

6

Baked Onion and Ale

Traditional onion soup with Big Rock Grasshopper Wheat Ale, mozzarella and gruyère cheese

7

Sweet Corn Tarragon Purée

Sweet potato, smoked bacon sauté, chili oil

7

Salads



Seared BC Albacore Tuna Salad

Arugula greens, pickled ginger grapefruit yogurt dressing

18

DCA Caesar Salad

Torn romaine and radicchio with homemade roasted garlic Caesar dressing, shaved reggiano cheese, maple pepper bacon, and rosemary foccacia croutons

10

Add grilled lemon chicken breast 5



Add lemon garlic rock shrimp 5



Grilled Greek Tenderloin Salad

Lemon oregano Alberta beef, baby greens, cucumber, red and yellow tomato, pickled red onion, roasted peppers, crumbled Feta with herb Dijon vinaigrette

21

DCA Cobb Salad

Mixed artisan greens tossed with grilled chicken, maple pepper bacon, boiled egg, tomato avocado relish, crumbled Blue cheese and tossed with tarragon ranch dressing

16

Sandwiches

*All sandwiches come with choice of: DCA fresh cut Kennebec fries, side salad, cup soup of the day or onion rings
Substitute for sweet potato fries or Caesar salad \$2*



Alberta Steak Sandwich

6oz Grilled Alberta striploin on herb garlic ciabatta topped with caramelized onions, sautéed mushrooms

17



Alberta Beef Dip

Thin sliced Alberta prime rib with caramelized onions, sautéed mushrooms and roasted peppers topped with Swiss and mozzarella cheese, au jus to dip

17

Classic Croque Monsieur

Grilled Valbella black forest ham, gruyère cheese and Dijon béchamel sauce on thick sliced French bread

15



Rock Shrimp Po'Boy

Spicy cornmeal crusted rock shrimp on toasted baguette with coleslaw and grainy Dijon aioli

16



Regional Cuisine

Ocean Wise



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

“Our Kitchen is Your Kitchen”

Please let our service team know of any special requests & we will do our best to accommodate them

Taxes & Gratuities are not included

Burgers by Design

All burgers come with choice of:

DCA fresh cut Kennebec fries, side salad, cup soup of the day or onion rings

Substitute for sweet potato fries or Caesar salad \$2

 **House made Alberta beef tenderloin burger**
Grilled natural chicken breast

 **House made Alberta bison burger**
Gourmet veggie burger

Starts with crisp lettuce, sliced vine tomato, red onion and your choice of one sauce

15

Toppings

*Cheddar, Swiss, mozzarella, brie, goat cheese, feta cheese, Danish blue cheese,
 caramelized onions, sautéed mushrooms, double smoked bacon, tomato avocado relish,
 roasted red peppers, fried egg, salsa fresca, jalapenos*

\$1.25 each

Sauces

Roasted garlic aioli, roasted red pepper aioli, grainy Dijon mayo, chipotle ketchup, or mango ketchup

Extra sauces \$0.75

Casual Fare

Halibut Fish and Chips

*Big Rock Traditional Ale batter, DCA fresh cut
 Kennebec fries, sundried cranberry and sunflower seed
 coleslaw with homemade tartar sauce*

16

Indian Butter Chicken

*Tender chicken breast in a creamy tomato fenugreek
 cashew sauce with basmati rice and grilled Naan bread*

18

Braised Alberta Beef Short Rib Pappardelle Pasta

*Caramelized Brussels sprout leaves, mushrooms, diced vine tomato, tomato braising reduction and
 shaved Reggiano cheese mixed with our tender Alberta beef short rib meat and pappardelle pasta*

17

Entrées

*All entrées served with Chef's daily vegetables and choice of white cheddar mash potato, duck fat fingerling potato,
 Alberta wild rice pea shoot risotto, or lemon thyme ricotta gnocchi*

Braised Alberta beef short rib

Natural braising reduction

31

BC Sockeye Salmon

Tarragon tomato relish and garlic spinach

28

Mediterranean Stuffed Chicken Breast

*Kalamata olive and herbed Feta farce and lemon
 oregano velouté*

27

Eggplant Cannelloni

*Roasted vegetable and wild mushroom pistou, tofu and
 goat cheese farce, smoked tomato coulis*

16

Slow Roasted Alberta AAA Prime Rib

Horseradish herb infused demi glace

8oz - 33 100z - 37

Fire Grilled Alberta AAA NY Striploin

Caramelized onion demi glace and watercress salad

8oz - 36 100z - 40

Fire Grilled Alberta AAA Tenderloin

Wild mushroom fricassée and herb infused demi glace

6oz - 38 8oz - 42

Please see your server for our wine or cocktail menu

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Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. Thorough cooking of such foods reduces this risk.