

STARTERS

raw bar currently closed due to staffing

Charcuterie Board \$24

locally sourced meats. local cheeses.
pickled vegetables. honey

Coquilles St.Jacques \$20

sea scallops. butter. mushrooms. onion.
tarragon. gruyere cheese

Rustic Mussels Meuniere \$22

applewood smoked bacon. chili flakes.
sherry. garlic. grape tomato

Shrimp Pil-Pil \$22

shrimp. herb mix. garlic. smoked paprika. cream

Chorizo & Cheese Dip \$20

five types of cheese. spicy pan-fried chorizo.
house spices. corn tortilla chips

Minestrone Soup \$10

house tomato vegetable soup with pasta

MAIN | SEAFOOD

served with daily side & vegetables

🍷 Rack of Lamb \$35

grain fed new zealand lamb. pistachio.
fresh mint jus. parmesan polenta

🍷 Pan Seared Duck \$35

duck breast. tomato confit.
caramelized apple. spiced orange
& cranberry compote

🍷 Arctic Char \$28

pan seared. roasted fennel. red
pepper fondue. charred lemon

🍷 Wild Halibut \$37

potato crusted. herb jus.
frisee salad. charred lemon

🍷 Gluten Free Item

please inform your server
some items need to be modified



GRILL | PASTA

sterling silver grade canadian beef | fresh pasta

🍷 8oz Sirloin Steak \$30

lava stone chargilled. merlot reduction

🍷 7oz Filet Mignon Steak \$45

lava stone chargilled. basil demi glaze

🍷 Steak & Seafood \$32

6oz sirloin. scallops. mussels. prawns.
turmeric beurre blanc. merlot reduction

Grill Additions

merlot reduction \$2. beurre blanc \$2
garlic prawn \$7. mushroom/onion \$2

Spaghetti Vongole \$26

prawns. scallops. arugula. tomato confit.
pesto cream. black squid ink pasta.
parmigiano

DESSERT

✓ French Chocolate Mousse \$10

✓ New York Cheesecake \$10

✓ Molton Chocolate Lava Cake \$10

CASUAL PLATES

served with house salad or homemade french fries

Ale Battered Halibut \$26

two piece. house battered. fried.
slaw. tartar sauce. charred lemon

Chicken Tenders \$17

four piece. house battered. fried.
house honey mustard dip

🍷 Nineteen05 Burger \$21

housemade waygu beef patty. brie cheese.
crisp prosciutto. pickled onion. lettuce.
mushrooms. marinated roma. jerk mayo

California Burger \$19

house battered buttermilk fried chicken.
avocado. tomato. slaw. sriracha mayo

✓🍷 Lettuce Wraps \$19

sweet & spicy hoisin soy chicken or tofu.
peppers. cucumber. wonton crisps. yogurt.
served with lettuce shells

SALAD | BOWL

add: sockeye salmon \$10, prawn \$7, chicken \$4

✓🍷 Nineteen05 House Salad \$16

greens. seasonal berries. watermelon.
cantaloupe. pistachio. house vinaigrette

✓🍷 Tomato Caprese Salad \$18

marinated rainbow grape tomato soft
mozzarella cheese. basil. aged balsamic

🍷 Grilled Chicken Salad \$21

greens. chimichurri chicken breast. feta
cheese. cucumber. avocado. red
onion. balsamic dressing

Tuna Poke Bowl \$21

sesame tuna. rice. mango. avocado. ginger.
edamame. tempura crunch. soy teriyaki glaze

✓ Vegetarian Item

please inform your server
some items need to be modified

Limited Staffing

Menu 2021

nineteen05kitchen.com