








O'DOUL'S

RESTAURANT & BAR

Executive Chef Chris Whittaker
Executive Sous-Chef Kenneth Joe
Restaurant Manager Steven Vine

Dinner Menu Summer 2008

	Westcoast Seafood Chowder	9.
	local fish and shellfish, white wine cream, fresh thyme, double-smoked bacon	
	O'Doul's Caesar Salad	9.
	romaine leaves, anchovies, herbed crouton, shaved parmesan	
	Glorious Organics Mixed Greens Salad	9.
	lemon and caper dressing, shaved fennel	
	Local Heirloom Tomato Salad	12.
	goat milk cheddar, Okanagan merlot vinegar reduction, spinach and basil jelly	
	Dungeness Crab and Pacific Shrimp Croquettes	12.
	frisee and pea shoot salad, toasted pumpkin seeds, preserved lemon aioli	
	Merridale Cider-steamed Vancouver Island Mussels	12.
	shallots, garlic, leek and tomato julienne, cream, garlic crostini	
	Polderside Farms Redbro Chicken Liver Parfait	15.
	Terra Bread crisps, Okanagan peach, raisin and onion preserve	
	O'Doul's Seafood Sampler Plate	19.
	seared Qualicum Bay scallop, house-candied wild salmon, smoked Albacore tuna tataki, Dungeness crab cocktail	
	Local Charcuterie and Cheese Platter	21.
	selection of Oyama Sausage Company cured meats and BC artisan cheeses, Terra Breads, dried fruit compote, cedar jelly, marinated olives	
	Roast or Steamed Whole Nova Scotia Lobster	45.
	herb-enriched BC nugget potatoes, lemon butter	
	Organic Quinoa and Du Puy Lentils Biryani	22.
	grilled papadam, Fraser Valley vegetables, sultana raisins, spiced Agassiz hazelnuts, cilantro and mint raitha	
	Espresso and Ale-barbequed Spring Creek Ranch Short Rib	26.
	local purple potato and fava bean salad, braising jus	
	Oyama Proscuitto-wrapped Queen Charlotte Island Halibut	27
	grilled asparagus, buttered tagliatelle noodles, tomato veloute, extra virgin olive oil	
	Birch Syrup and Citrus-cured BC Sablefish Fillet	29.
	Hon Shimiji mushroom broth, herb gnocchi, radish sprouts, oven-dried tomatoes	
	Truffled Chilliwack Honey-glazed Free-range Chicken Breast	28.
	herb and Okanagan goat's cheese polenta, sea salt, natural chicken jus	
	Rooibos Tea-smoked Polderside Farms Duck Breast	32.
	crispy rice cake, pearl onion Okanagan cherry marmalade, natural duck jus	
	Garlic and Dijon Herb-cruste'd Rack of Lamb	34.
	Yukon gold potato and yam gratin, natural lamb jus	
	O'Doul's Wine Recommendations	
	Blue Mountain 2004 Chardonnay 'Reserve', Okanagan	55.
	mineraly, green apple with a creamy texture * Seafood *	
	DeLille Cellars 2001 White Meritage, Washington	99.
	big, creamy, oak and fruit aromas and flavours * Poultry *	
	Shaw and Smith 2003 Chardonnay 'M3', Australia	89.
	creamy, floral, rich, round and elegant style * Lobster *	
	Quail's Gate 2005 Pinot Noir 'Family Reserve', Okanagan	79.
	ripe, round and supple with light tannins * Chicken *	
	CedarCreek 2003 Merlot 'Platinum Reserve', Okanagan	79.
	rich, warm and full-bodied Merlot * Steaks *	
	Mission Hill 2002 Oculus, Okanagan	100.
	mature, rich and warm Merlot-Cabernet blend * Lamb *	

Ocean Wise.



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

June 12, 2008