

soups and salads

West Coast Seafood Chowder

cup 7.5 | bowl 9.5

Salad of Market Greens

appy 7.5 | entrée 11

War Wonton Soup 16

vegetables, shrimp, pork wontons

Lobster Bisque with Brandy Cream

cup 7.5 | bowl 9.5

Heart of Romaine Caesar

appy 8.5 | entrée 12

Steak and Goat Cheese Salad 16

balsamic reduction

make it your own...

lobster tail 17 | pan seared scallops 5 | grilled chicken 5 | grilled prawns 5 | calamari 5 | bread basket 3

small plates

the best appetizers you'll ever eat. Share with friends or keep them all to yourself. Enjoy!

PEI Blue Lip Mussels 12

chorizo sausage, garlic,
white wine cream

Seafood Tempura 16

lightly battered seafood
tempura dipping sauce

Sweet Potato Crab Cakes 13.5

mango relish,
chipotle mayonnaise

Butter Poached King Crab 17

citrus garlic butter

Bruschetta 12

tomato marinated in basil, garlic,
olive oil on country bread

Tempura Vegetables 13

market vegetable, tempura dipping sauce

Fire Grilled Spicy Prawns 12

sweet chili sauce

Coastal Tasting 16

mussels, prawns, crab cake

Grilled Venison & Orange Sausage 14

corn cake, port reduction

Roast Garlic and Baked Brie 13

country baguette, balsamic drizzle

Crab and Sundried Tomato Dip 14

homemade tortilla chips

West Coast Deep Sea Scallops 14

pancetta bacon, chipotle whisky cream

gourmet burgers

AAA Sterling Silver ground steak served on a kaiser bun
your choice of french fries, yam fries, soup or salad

4oz Sirloin Burger 7

lettuce, tomato, pickle

Top Sirloin Sliders 12

lettuce, tomato, pickle

California Burger 16

lettuce, tomato, guacamole, bacon

10oz Prime Rib Burger 16

lettuce, tomato, pickle

Halibut Burger 14

grilled or fried, tartar sauce

Pork-X-plosion Burger 14

pulled pork, bacon

Double Sirloin Burger 12

lettuce, tomato, pickle

Chicken Burger 14

lettuce, tomato, pickle

Tex Mex Burger 14

salsa, jalapeño, smoked cheddar

make your burger your way, 1 each

cheddar cheese | mozzarella cheese | mushrooms | jalapeños | guacamole | fried onions | bacon

rice and noodles

Hunan Kung Pao 12

spicy beef and chicken stir fried with noodles

Seafood Pasta 16

assorted seafood lobster basil cream

Prawn and Scallop Linguini 17

basil parmesan cream

Chicken Thai Curry Rice Bowl 15

chicken and vegetables
thai curry coconut cream

Stir Fried Beef Rice Bowl 15

flash fried beef strips
with vegetables

Jeera Chicken Curry 16

buttered chicken served on rice



gourmet grilled pizza

Thin Crust Pepperoni 15
deli pepperoni mozzarella

Steak and Chorizo 15
fresh thyme, blue cheese

Thin Crust Mediterranean 15
pesto chicken, artichokes,
olives, roast garlic

BBQ Chicken 15
grilled onions, mozzarella,
goat cheese

seafood

At Lush we strive for only the freshest local ingredients. We carefully select our fish and where it is harvested in order to provide the best quality seafood as well as ensuring its sustainability.

Taste of the Ocean for Two 96
lobster, shrimp, scallops, mussels
salmon, halibut, crab

Twin Tail Roasted Lobster Dinner 52
steamed rice, market
vegetables, warm garlic butter

Citrus Soy Glazed Wild BC Salmon 28
corn cakes
market fresh vegetables

Two Oceans Shellfish Trio 34
lobster, shrimp, scallops
mango chive cream

Steamed Hecate Straight Halibut 28
mashed potatoes,
market vegetables, basil lime cream

1lb Butter Poached King Crab Dinner 50
steamed rice, market
vegetables, warm garlic butter

favorites

favorites our customers rave about

Herb Crusted Roast Chicken 25
maple sage stuffing,
market vegetables, thyme jus

BBQ Back Ribs 28 | ½ rack **18**
honey BBQ sauce, mashed
potatoes, market vegetables

Mixed Grill 36
lamb, beef, chicken
roast garlic herb reduction

Flame Broiled Sterling Silver Pork Chop 26
apple puree, mustard sauce, mashed
potatoes, market vegetables

Roast Rack of Lamb 33 | ½ rack **23**
minted port sauce, mashed
potatoes, market vegetables

Chicken and Ribs 32
yam fries
market vegetables

signature steaks

we pride ourselves on only serving AAA Sterling Silver Steaks and have been aged 28 days, hand cut and seared to lock in their natural flavors and juices. Each steak is carefully selected for optimal marbling and tenderness. Served with mashed potatoes and market vegetables

NY Strip loin
6oz **27** | 8oz **34**

Steak Oscar
6oz **30** | 8oz **37**

Beef Tenderloin
6oz **32** | 8oz **38**

Surf & Turf - Steak and Lobster
6oz **46** | 8oz **52**

6oz Teriyaki Tenderloin 32

Blue Cheese Glazed NY Strip loin 28

Flame Broiled Bison Rib eye 33

Hecate Surf & Turf, Steak and King Crab 52

16oz T-Bone 40

6oz Peppercorn NY 28

great with steaks...

lobster tail 17 | Alaskan king crab legs 14 | grilled prawns 10 | seared scallops 10
coconut prawns 10 | calamari 10 | sautéed mushrooms 5 | garlic cheese bread 3 | blue cheese 3

steak guide

Blue rare bright red inside, seared on the outside | **Rare** bright red in the centre, bright pink towards the outside
Medium Rare bright pink throughout | **Medium Well** light pink in the centre only
Well Done no pink throughout

Please inform your server of any dietary or allergy concerns. All prices are subject to applicable taxes