

THE LANDING WEST COAST GRILL

AT PACIFIC SHORES RESORT & SPA

Dinner Menu Appetizers

Crispy Calamari	\$12
Blueberry Salt, Tomato, Green Onion, Tzatziki	
Warm Oregano & Cheese Whole Wheat Flat Bread	\$8
Artichoke & Parmesan Dip	
 Local Steamed Clams	\$12
Chorizo Sausage & Landing Lager Broth	
 Steamed Mussels	\$12
Roasted Garlic, Cracked Pepper, Olive Oil & Chardonnay Broth	
 Alder Smoke Candied Salmon, Crab & Shrimp Cakes	\$12
Mixed Greens, Smoked Paprika Aioli	
Fire Grilled Prosciutto Wrapped Prawns	\$12
Apple & Fennel Slaw	
Spicy Fire Cracker Flat Bread	\$10
Warm Goat Cheese & Tomato Dip	

Soups and Salads

Soup of the Day	\$6
 Alder Smoke Candied Salmon & Seafood Chowder	\$8
 Gourmet Green Salad	\$8
Cucumber, Tomato, Vanilla Bean Vinaigrette	
Wood Fire Grilled Heart of Romaine Salad	\$11
Croûtons, Parmigiana-Reggiano, Grainy Mustard Vinaigrette	
 Alder Smoke Candied Salmon Salad	\$12
Capers, Cream Cheese, Mixed Greens, Sun-Dried Tomato Vinaigrette	
 Spinach Salad with Spicy Pecans	\$11
Warm Pecan Crusted Goat Cheese, Balsamic Vinaigrette	
The Landing Caesar Salad	\$10
Croûtons, Parmigiana-Reggiano, Grainy Mustard & Anchovy Dressing	

Appetizers to Share “Stone Oven Pizzas”

Wood Grilled Mushrooms	\$14
Portabello, Shiitake, Pesto, Bocconcini & Mozzarella	
Mediterranean Grilled Vegetable	\$14
Tomato, Fresh Basil, Red Onion, Bocconcini & Mozzarella Cheese	
 West Coast Seafood	\$16
Smoked Wild Salmon, Shrimp, Tomato, Artichoke, Monterey Jack Cheese	
Wood Smoked Chicken	\$14
Shiitake Mushroom, Onion, Fresh Herbs, Sweetcorn, Marscapone & Monterey Jack Cheese	

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

 Landing West Coast Grill recognized gluten free item
Please advise your server of all food allergies

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Seafood

All Ocean Wise Seafood Grilled Over Wood Fire

-  **Cedar Plank B.C. Wild Salmon** \$27
Black Pepper, Rum, Maple & Dill Marinade, Wild Rice
-  **Landing Seafood Trio** \$32
Albacore Tuna, Halibut & Wild Salmon, Citrus Salsa, Wild Rice
-  **Fire Charred Halibut** \$27
Tomato Jam, Wild Rice
-  **Pepper Crusted Albacore Tuna** \$29
Orange & Basil Butter, Wild Rice
-  **Fire Grilled Wild Salmon** \$27
Gremolata Crust & Lemon Brown Butter, Potato Pavé
-  **West Coast Cioppino** \$ 29
Halibut, Salmon, Calamari, Clams, Mussels, Scallops, Crab, Tomato & Fennel Broth

Chicken, Steaks, Chops

All Beef is Aged 28 Days and Canadian, Grilled on Wood Fire

-  **Rack of Lamb with Fresh Herb Crust** Full Rack \$48 Half Rack \$36
Minted Jus, Roasted Potato
-  **Filet Mignon Qualicum Blue Cheese Gratin** \$35
Center Cut, Roasted Garlic Jus, Potato Pavé
-  **New York Striploin** 16 Oz. \$43 8 Oz. \$32
Landing Rub, Mushroom Jus, Mashed Potato
- Peppered Sirloin Steak** \$26
Cognac & Peppercorn Sauce, Crispy Onions, Potato Pavé
-  **Fire Grilled Sirloin & Tiger Prawns** \$32
Garlic, Herb Butter, Mashed Potato
-  **Dry Rubbed, Slow Smoked Pork Back Ribs** \$23
Bourbon Glaze, Mashed Potato
-  **Rotisserie Chicken & Rib Dinner** \$28
Half Chicken, Half Rack Rib, Mashed Potato
-  **Rotisserie Chicken** \$22
Herb Rub, Thyme Jus, Mashed Potato

Pastas

- Chicken Chorizo Fusilli** \$18
Green Onion, Fresh Tomato, Cream
- Grilled Vegetable Linguine** \$17
Alder Wood Grilled Vegetables, Herbed Olive Oil
- Seafood Fusilli** \$22
Salmon, Halibut, Scallops, Shrimp, Mussels, Fresh Herb, Chardonnay & Cream Sauce

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