



JJ's restaurant

Lunch menu

APPETIZERS

Kale & Arugula

sesame vinaigrette, beetroot, mint, falafel, chèvre

Shrimp and Scallop

pickled vegetables, avocado mousse, ponzu mayo

Beef Carpaccio

celery apple salad, Grand Padano, mustard seed, focaccia crisp, soy vinaigrette

Short Rib

potato foam, tomato confit, gaufrette potatoes

ENTRÉES

Steelhead Trout

risotto, chimichurri, beurre blanc

Rack of Lamb

shoulder terrine, spätzle, sauerkraut purée, red wine jus

Pork Wellington

pomme dauphine, roasted mushroom, brandy cream sauce

Cornish Game Hen

galantine, creamy polenta, crunchy BBQ

DESSERTS

Citrus

limoncello bavarois, calamansi curd, olive oil sablé, elderflower meringue, grapefruit sorbet, blackberry coulis

Cacao

spiced chocolate, chocolate espuma, banana rum brûlé, churro, passion fruit sorbet, dulce de leche

Hazelnut

praline profiteroles, poached pears, hazelnut streusel, pear sorbet, gianduja sauce

Apple

tart tatin, brie cheesecake, apple beignet, crème fraîche ice cream, maple bourbon butterscotch

3-COURSE MEAL \$40

*Individual pricing

Appetizers – \$11.00, Entrées – \$20.00, Dessert – \$11.00

All applicable taxes will be added.



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WINE	6 oz.	1/2 L	Bottle	COCKTAILS	2 oz
Gray Monk BC Gewurztraminer Pinot Noir	9	25	37	Caesar	9
Cedar Creek Sauvignon Blanc Merlot	9	25	37	Cosmopolitan	9
				Lime Margarita	9
				Feature Cocktail	9
				Mocktail	5
				HIGHBALLS	1 oz
				Rye, Vodka, Gin, Rum, or Scotch	6
CRAFT BEER					
Blue Buck Pale Ale			7	NON-ALCOHOLIC	
Steamworks Pilsner			7	Soda	3
Whistler Brewing Bear Paw Honey lager			7	Pepsi, Diet Pepsi, 7-Up Ginger Ale, or Ice Tea	
Parallel 49 Filthy Dirty IPA			7	Juice	3.25
Lonetree Dry Apple Cider			7	Lemonade, Pink Grapefruit, Apple, Orange, or Tomato	
				Perrier water	3.25
				Coffee or Tea	3
				Espresso	4
				Cappuccino	5
				Latte	5.50
				Hot Water & Lemon	1.25

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Be advised that you will need approximately 90 minutes to enjoy the full dining experience. Please be considerate. Students in our dining room and kitchen are training to become chefs. Serving you is the first step in their new culinary careers.