



















- soup of the day - *small bowl 4, - big bowl 7*
-   goulash soup beef, paprika, bell peppers - *small bowl 4, - big bowl 7*
 -   seafood chowder seasonal fish, clams, bay shrimp, dill, cream - *small bowl 4, - big bowl 7*
 - caesar salad - *starter size* - romaine lettuce, croutons, parmesan 7
 - house salad - *starter size* - organic greens, orange vinaigrette 6
 - spinach salad pumpkin seeds, egg, warm bacon + mushroom vinaigrette 12
 - warm seafood salad prawns, scallops, seasonal fish, mussels, clams, bay shrimp, organic greens, orange vinaigrette 17
 - jumbo prawn salad poached wild white gulf prawns, goat cheese, strawberries, roasted pumpkin seeds, organic greens, grapefruit vinaigrette 16
- + add cold bay shrimp 4
+ add grilled chicken 4

-   calamari cracked chilis, yogurt cucumber dip 13
-   dungeness crab cakes light ginger + citrus aioli 15
- prawn cocktail giant white gulf prawns, house cocktail sauce 12
-   oysters rockefeller spinach, cream, oven baked with hollandaise 3 ea
-  mussels; or clams; or mussels+clams with your choice of:
 - white wine + garlic 17
 - tomato sauce, chorizo sausage 18
 - add frites + aioli, add 4

- chicken wings "thai style" – ginger, garlic, chili, honey 12
- grilled bison flank steak potato salad 13
- escargot garlic, bread crumbs, parsley butter 8
- bruschetta roma tomatoes, pesto, parmesan 8
-  baked brie filo wrapped, berry compote, crostinis 12
- poutine home cut "style" fries, montreal cheese curds, gravy 9
- chicken currywurst home cut "style" fries, house made curry sauce 12
- bison carpaccio organic arugula, shaved parmesan, fried capers, dark ale vinaigrette 15
- cheese plate selection of cheeses, fruits, and nuts 16

-  bison slow roast indian pale ale braised, garlic mashed potatoes, fresh vegetables 23
- steak + frites 7 oz extra aged rosemary marinated sirloin, herb butter, frites, trio of dips 19
- bourbon bbq chicken breast local chicken breast, garlic mashed potatoes, house slaw 19
- 1/2 rack of lamb lightly smoked in house, dijon+rosemary crusted, sundried tomato + garlic mashed potato, vegetable ratatouille 23
- Uli's burger 7oz house made dry aged sirloin patty, smoked applewood cheddar, tomato relish, lettuce, frites, slaw 14
-  schnitzel neptune bay shrimp, asparagus, hollandaise, red cabbage, roasted potatoes, fresh vegetables 22
-  schnitzel forester wild mushroom demi glace, red cabbage, roasted potatoes, fresh vegetables 21
- make your schnitzel turkey - add 4
- pesto chicken fettuccine local chicken breast, sundried tomato, pesto cream 16
- seafood linguine prawns, scallops, fresh fish, king crab, mussels, clams, rose sauce 24

-  fresh catch seasonal and sustainable fish, wild basmati rice, fresh vegetables, lemon sabayon - ask server for todays selections - - - market price - - -
-  fisherman's pot tomato garlic broth, king crab, prawns, scallops, seasonal fish, mussels, clams, potatoes 23
-  fish + chips 2 pieces b.c. halibut, home cut "style" fries, house slaw, classic tartar sauce 17
-  paella saffron rice, chorizo sausage, chicken, prawns, scallops, seasonal fish, mussels, clams 25

[vegetarian + vegan + kids options available]

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

 Uli's Signature Dish

weekly dinner specials

tuesday ribs	10
wednesday schnitzel	13
thursday paella for 1	15
paella for 2	25

sides

onion rings	5
frites	5
baked pasta + cheese	7
wild giant gulf prawns	6 ea
pan seared prawns	2 ea
pan seared scallops	2¼ ea