

FRENCH ONION SOUP • 8.5 / 12.25

caramelized onion broth, garlic croutons & bubbly gruyère

HOUSE SALAD • 13.5

mixed greens, charred corn, honey roasted sunflower seeds, white cheddar

CAESAR • 13.5

romaine, shaved grana padano, house croutons w/ grilled chicken breast • 18

SALTNIK WEDGE SALAD • 13.75

iceberg lettuce, amarosa tomatoes, crispy bacon, blue cheese, creamy dill dressing, everything spiced onion ring

THE SALTNIK SALAD • 13.75

fresh cut greens, crunchy bacon, olives, feta & premium groceries w/ grilled chicken breast • 19.75

w/ rare seared ahi tuna • 22

CHIMICHURRI SIRLOIN STEAK SALAD • 24.5

iceberg lettuce, amarosa tomatoes, blue cheese, creamy dill dressing

DUO OF DIPS • 16.25

hand cut guacamole, queso cheese dip, warm crispy tortillas

WOK-FIRED CALAMARI • 16.75

sea salt, pepper & poblanos, charred serranos

AHI TUNA TARTARE • 16.75

ginger, avocado, secret sauce & made to order tortilla chips

COCONUT CRUSTED PRAWNS • 15.5

french aromatic curry

KOBE FAT FRIES • 10.5

crispy garlic & rosemary

ALMOST FAMOUS DRY RIBS • 14.75

crispy dry ribs, tamarind honey glaze

BAKED CHEESE TOAST • 11

five types of cheeses baked until bubbly on thick cut texas toast

KOBE STYLE MEATBALL SLIDERS • 14.25

house-made tomato sauce, fresh basil, crispy grana padano cheese

CRISPY LOBSTER & CRAB CAKES • 17.75

atlantic lobster & crab, dill tartare sauce, pea shoots

HAND-PRESSED BURGER • 18

3 year aged cheddar, smoked bacon, loaded w/ all the fixings
make it protein-style - forget the bun, wrapped in lettuce

SPICY GRILLED CHICKEN SANDWICH • 16

crushed avocado, spicy aioli, jack cheese, pickled red onion & fries

KEY LIME PIE • 10

toasted coconut, whipped cream

HANDMADE APPLE PIE • 9.5

baked to order, almond crumble, caramel sauce & vanilla bean ice cream

STICKY TOFFEE PUDDING • 9.5

vanilla bean ice cream & toffee sauce

MOLTEN CHOCOLATE CAKE • 9.5

served w/ a berry compote

served w/ suggested accompaniment unless otherwise specified

ROASTED GARLIC CHICKEN PASTA • 21

sun-dried tomatoes, fresh peas & parmesan

KOBE STYLE FETTUCCINE & MEATBALLS • 25.5

truffle cream sauce, fresh parmesan, house-made tomato sauce

PRAWN SPAGHETTINI • 25

garlic sautéed prawns, smoky tomato sauce, fresh basil, extra virgin olive oil, garlic crostini

CHICKEN FETTUCCINE ALFREDO • 22

garlic, cream, nutmeg, arugula, shaved grana padano

FETTUCCINE ALFREDO • 16.5

HUNTER CHICKEN • 29.25

sour cream mashed potatoes, peppercorn mushroom demi-glace & asparagus

GRILLED SALMON • 28.5

romesco sauce, crispy russet potato, roasted broccoli

SMOKY GRILLED BBQ RIBS • 32.5

house-made SL BBQ sauce, creamy coleslaw & fries

BLACKENED AHI TUNA • 29

basil pesto, olives & roasted bell peppers, garlic basted russet potato

ROASTED SABLEFISH • 35

parmesan & dijon crust, creamy mashed potatoes, lemon grilled asparagus, roasted tomatoes

steaks

7 oz CAB® PRIME Steak is graded the top 2% of all steaks in North America. We have selected CAB® PRIME for all of our sirloin cuts.

served w/ fries unless otherwise specified

THE PREMIUM STEAK SANDWICH • 32 / 41

7 oz CAB® PRIME sirloin / 7 oz petite filet mignon thick cut garlic bread, sautéed onions & crimini mushrooms

SALTNIK STEAK FRITES • 33.5

red wine marinated hanger steak, crispy fries, mustard aioli, arugula salad

CAB® PRIME SIRLOIN • 30 / 36

add prawn skewer • 10

NEW YORK STRIPLIN • 44

FILET MIGNON • 41 / 47

w/ classic béarnaise sauce

VINTAGE 67 DRY AGED RIBEYE • 49

add a signature Saltlik sauce • 3

BUTCHER BLOCK • MKP

Saltlik's Feature Cut

extras

FRIES • 5.75

GRILLED BROCCOLI • 7 / 9.5

CREAMED CORN • 9

SKILLET FIRED MUSHROOMS • 9 / 13.5

ASPARAGUS W/ TRUFFLE HOLLANDAISE • 8.75

add prawn skewer • 10

MAPLE MUSTARD BRUSSELS SPROUTS • 10.5

LOBSTER MASHED POTATOES • 16.75

DINE & DASH Lunch offerings that will leave you full and on your way

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

18% gratuity added to parties of 8 or more.

Willamette

by the glass

BUBBLE

Zonin Prosecco *Veneto, Italy*

GLS | 6oz BTL

12.5 43

WHITE

Selbach Oster Riesling *Mosel, Germany*

10.5 43

The Hatch 'B.Yanco' Pinot Blanc *Okanagan Valley, BC*

12.25 49

Dog Point Sauvignon Blanc *Marlborough, New Zealand*

16.5 67

Cedar Creek Pinot Gris *Okanagan Valley, BC*

11.75 47

Whatchamacallit Chardonnay, *California*

11 44

Rodney Strong 'Chalk Hill' Chardonnay *Sonoma, California*

15.25 61

ROSÉ

Clacson Cinsault Rosé *Languedoc, France*

11 44

Quails' Gate Rosé *Okanagan Valley, BC*

12.25 49

RED

Louis Jadot Beaujolais-Villages *Beaujolais, France*

11.5 46

Kings Ridge Pinot Noir *Willamette Valley, Oregon*

14.5 58

Castello di Gabbiano Chianti Classico *Tuscany, Italy*

13.25 53

Whatchamacallit Red Blend *California*

11 44

La Posta Malbec *Mendoza, Argentina*

12.75 51

Ben Marco Malbec *Mendoza, Argentina*

15.75 63

D'Arenberg 'The Stump Jump' Shiraz *McLaren Vale, Australia*

11.5 46

Viña Falernia 'Reserva' Cabernet Sauvignon *Elqui Valley, Chile*

13.25 53

Wines of Substance 'Cs' Cabernet Sauvignon *Columbia Valley, Washington*

16.25 65

Broadside 'Margarita Vineyard' Cabernet Sauvignon *Paso Robles, California*

19.75 79

by the bottle

BUBBLE

Blue Mountain 'Gold Label' Brut *Okanagan Valley, BC* 60

Ferrari 'Perlé' Metodo Classico *Trentino, Italy* 69

Pol Roger 'Cuvée de Reserve' Brut *Champagne, France* 129

Dom Pérignon Brut *Champagne, France* 390

RED BUBBLE

Medici Ermete 'Concerto' Lambrusco *Emilia-Romagna, Italy* 47

WHITE

Dönnhoff Riesling *Nabe, Germany* 51

Simonnet-Febvre Chablis *Burgundy, France* 59

Pieropan Soave Classico *Veneto, Italy* 44

Pascal Jolivet Sancerre *Loire Valley, France* 69

Kris Pinot Grigio *Veneto, Italy* 49

Burrowing Owl Pinot Gris *Okanagan Valley, BC* 75

Schug Chardonnay *Sonoma, California* 70

Louis Latour 'Blagny' Meursault 1er Cru *Burgundy, France* 125

ROSÉ

Clacson Cinsault Rosé *Languedoc, France* 44

Saint Sidoine Rosé *Provence, France (750ml / 1.5L)* 47 | 88.75

RED

Coldstream Hills Pinot Noir *Yarra Valley, Australia* 64

Calera Pinot Noir *Central Coast, California* 98

Bergström 'Shea Vineyard' Pinot Noir 2015 *Willamette Valley, Oregon* 195

Paolo Conterno 'A Mont' Langhe Nebbiolo *Piedmont, Italy* 60

Brovia 'Villero' Barolo 2012 *Piedmont, Italy* 175

J.L. Chave 'Offerus' St. Joseph *Rhône Valley, France* 74

Château Brande-Bergère 'Cuvée O'Byrne' *Bordeaux, France* 69

LAN Rioja Reserva *Rioja, Spain* 62

Rocche Costamagna 'Rocche dell'Annunziata' Barolo *Piedmont, Italy* 99

Tenuta Sette Ponti 'Crognolo' Super Tuscan *Tuscany, Italy* 78

Château Lassègue St. Emilion Grand Cru *Bordeaux, France* 125

M. Châpoutier 'La Bernardine' Chateaufeuf-du-Pape *Rhône Valley, France* 114

Altesino Brunello di Montalcino *Tuscany, Italy* 100

Stags' Leap Merlot *Napa Valley, California* 89

Laughing Stock 'Portfolio' Merlot Blend *Okanagan Valley, BC* 99

Doña Paula 'Selección de Bodega' Malbec *Mendoza, Argentina* 89

Ridge 'Three Valleys' Zinfandel Blend *Sonoma, California* 75

Burrowing Owl Merlot *Okanagan Valley, BC* 73

Liberty School Cabernet Sauvignon *California (750ml / 1.5L)* 57 | 98

Wynns Coonawarra Cabernet Sauvignon *Coonawarra, Australia* 69

Edge Cabernet Sauvignon *Alexander Valley, California* 75

Beringer 'Knights Valley' Cabernet Sauvignon *Sonoma, California* 89

Freemark Abbey Cabernet Sauvignon *Napa Valley, California* 98

Honig Cabernet Sauvignon *Napa Valley, California* 131

Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon *Napa Valley, California (750ml / 1.5L)* 140 | 269

Langmeil 'Valley Floor' Shiraz *Barossa Valley, Australia* 71

Tedeschi Amarone Della Valpolicella *Veneto, Italy* 103