

# cloud 9

revolving restaurant & lounge

Nathan Philip  
Executive Chef

## STARTERS:

**CHEF'S SOUP OF THE DAY** \$8

Prepared daily using the freshest ingredients

**BLUE CHEESE HONEY SALAD (GF, V)** \$14

Sweet butter lettuce, fresh pear & toasted walnuts with a honey dressing

**KALE CAESAR SALAD** \$14

Kale lettuce, romaine hearts, crispy bacon bits, shaved asiago & herbed croutons in creamy garlic caesar dressing

**WEST COAST CIOPPINO** \$16

With local fish & shellfish in a rich tomato cream bouillabaisse

**CANADIAN AAA ANGUS STEAK SALAD (GF)** \$20

Grilled 4 oz. angus steak with caramelized onions, baby gem tomatoes tossed with a roasted garlic herb dressing

## SMALL PLATES:

"The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination."  
Medical Health Officer

**FRESH SCHUCKED BC OYSTERS (Fri & Sat only)** \$15/6 or \$30/12

With red wine shallot mignonette & cocktail sauce

**.SUNDRIED TOMATO AND GOATS CHEESE FLATBREAD (Veg)** \$16

Herbed flatbread topped with roasted garlic cloves, tomatoes, goat cheese, fresh basil & finished with balsamic drizzle

**MANGO SALSA PRAWN SALAD ROLLS (Peanut alert!)** \$16

Authentic Thai salad roll with a twist, serve with Thai coconut peanut sauce

**GRILLED CHICKEN SATAY SKEWERS (Peanut alert!)** \$16

Smoked paprika infused chicken thighs serve with Thai coconut peanut sauce, sesame braised cabbage and basil oil

**PRIME RIB STUFFED YORKSHIRE PUDDING** \$17

Shredded prime rib of beef stuffed pudding served with rosemary infused demi-glace topped with basil horseradish

**TUNA POKE** \$18

Citrus marinated 4 oz. Ahi Tuna on bed of vegetable & Edamame beans, garnished with fried lotus roots

**SMOKED BC SOCKEYE SALMON FLATBREAD** \$20

Herbed flatbread lemon dill cream cheese, locally smoked salmon, red onion, capers, arugula, balsamic drizzle

**BC HONEY MUSSEL FEATURE** \$22

Served with garlic toast. Ask your server about our feature sauce

 **ocean wise™** | All seafood options on this menu are recommended by the Vancouver Aquarium as ocean-friendly.

prices subject to applicable taxes and change without notice.

there's a minimum expenditure for dining in the restaurant – one entrée per person (excluding kid's menu). a 15% gratuity will be added to the bill for groups of 10 or more people.

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**MAINS:** All mains accompanied with fresh seasonal vegetables.

**APRICOT APPLE STUFFED CHICKEN BREAST (Fraser Valley, BC) \$33**

9 oz. breast wrapped in Schinkenspeck, oven roasted, with a sweet onion red wine jus & herb roasted potatoes  
(schinkenspeck: similar to prosciutto ham but less salty)

**BC STEELHEAD TROUT (Lois Lake-Sunshine Coast, BC) (GF) \$35**

Pan seared 8 oz. trout with cranberry wild rice pilaf in an orange balsamic gastrique

**BC SPRING SALMON (Haida Gwaii, BC) (GF) \$35**

6 oz. Salmon - served with cranberry wild rice pilaf in a grapefruit & honey Beurre Blanc

**KUROBUTA TOMAHAWK PORK CHOP (Snake River, WA) \$36**

10 oz. chop - brined, seared, roasted to medium well, topped with wild mushroom herb sauce & herb roasted potatoes

**CANADIAN AAA ANGUS PRIME RIB (AB) \$40**

Slow roasted 10 oz. prime rib served with traditional fresh baked Yorkshire pudding, demi-glace & roasted garlic whipped potatoes

**CANADIAN AAA ANGUS NY STRIPLOIN (AB) (GF) \$41**

10 oz. Striploin grilled to perfection & served with demi-glace & roasted garlic whipped potatoes

**CANADIAN AAA ANGUS TENDERLOIN STEAK (AB) (GF option) \$42**

6oz. Tenderloin seared to perfection & served with peppercorn sauce & roasted garlic whipped potatoes

**RACK OF LAMB (AUS) (GF) \$42**

10 oz. Lamb - seared & oven roasted to medium rare. Finished with a black berry cassis reduction & herb roasted potatoes

**Steak Add On's**

Smoked paprika butter (GF, V) **\$3**

Seared crimini and wild mushrooms (GF, V) **\$6**

Pan seared white tiger prawns(4) **\$10**

**VEGETARIAN:**

**SMOKED GORGONZOLA BAKED PENNE (V) \$25**

Creamy cheese sauce topped with parmesan and mozzarella with garlic toast

**WILD MUSHROOM AND FENNEL STUFFED RED PEPPER (Vegan) \$25**

Cranberry wild rice, wild mushrooms, pine nuts, fresh arugula, balsamic reduction & fresh seasonal vegetables

**KIDS MENU:**

**CHICKEN FINGER WITH FRIES \$15**

**KIDS PEPPERONI PIZZA WITH FRIES \$15**

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