

cloud 9

revolving restaurant & lounge

soups	cloud 9 daily soup	7.25
	empire seafood chowder with arctic char & thai chili sauce	9.25
earthly greens	cloud 9 light greens fraser valley baby greens with vinaigrette dressing, crumbled gorgonzola & toasted pecans	8.25
	traditional caesar salad with grilled asparagus add bay shrimp or chicken	10.25 12.25
	grilled king Portobello mushroom salad marinated portobello mushroom with baby spinach salad with vinaigrette dressing	12.25
hearty starters	calamari deep fried squid served with tzatziki sauce	10.25
	classic baked escargot in garlic butter	10.25
	traditional prawn cocktails	10.25
	almond crumbfried goat cheese cake with fresh mixed green in a honey strawberry dressing	12.25
	ocean fresh oysters with cocktail sauce & asian mignonette half dozen	12.25
	one dozen	22.25
cloud 9 mains	clams & mussels west coast clams & mussels served in a white wine & curry coconut cream sauce	15.25
	<i>“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</i>	
seafood	“as you like it” pacific northwest salmon charbroiled, poached or blackened served with stirred fried seasonal vegetables, roasted garlic mashed potatoes or roasted rosemary potatoes in light cream beurre blanc	30.25
	charred marinated sablefish seared black cod with leek fondue & sweet soy cream	35.25
	west coast cioppino tiger prawn, mussels, clams, salmon, sablefish & scallops in a tomato white wine fennel broth	40.25

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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grill	slow roasted free range chicken breast	32.25
	chicken breast stuffed with spicy chorizo (pork) sausage & goat cheese in wild mushroom sauce	
served with (unless specified):	grilled tenderloin of beef	35.25
seasonal vegetables	6 oz. tenderloin served with oven dried tomato chutney in cabernet demi-glace sauce	
&	slow roasted alberta triple-a prime rib	35.25
choice of:	canadian certified angus striploin.....	35.25
roasted garlic mashed potatoes	grilled 8 oz. canadian certified angus striploin served with lemon garlic butter sauce	
or	herbed dijon rack of lamb	40.25
roasted rosemary potatoes	served with oven roasted potatoes & seasonal vegetables in rosemary au jus	
or	the landmark mixed grill	40.25
steamed jasmine rice	grilled beef tenderloin, lamb chop, tiger prawns & spicy chorizo (pork) sausage with panache vegetables in a marsala glaze	
	add ons:	
	sautéed mushrooms.....5-	
	tiger prawns (2 pieces).....5-	
pasta	linguine prima vera	25.25
	served with fresh basil, fresh vegetable forets in a creamy tomato sauce	
	vegetable risotto	25.25
	served with wild mushroom cured with goat cheese in a roasted tomato cream sauce	
	linguine with prawns & scallops	30.25
	tossed with fresh basil, garlic & olive oil. topped with prawns & scallops. served with garlic bread	
	penne with spicy chorizo (pork) sausage	27.25
	penne tossed with chorizo, forest mushrooms, shallots, sun-dried peppers & tomatoes in a wild thyme Cream Sauce	
	cloud 9 gnocchi pasta	31.25
	diced prime rib & chorizo with potato, leek, onion gnocchi in sundried tomato pesto cream sauce	
kid's menu	kid's chicken fingers	15.25
	served with golden french fries	
(small portion)	kid's pasta (linguine or penne)	15.25
	classic tomato sauce	

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