

Light Bites & Sharing Plates

Soup of the Day	\$ 5.25
Made daily with the freshest ingredients & served with warm bread	\$ 3.00
Clam Diggers Chowder	\$ 5.75
A west coast specialty, thick and creamy, loaded with clams, potato bites, carrots, & celery & served with warm bread	\$ 3.50
	Cup of Chowder
Bruschetta	\$ 8.00
Fresh baguette coins loaded with fresh tomatoes, basil, olives & asaiago cheese & broiled	
Calamari	\$ 8.50
Crispy rings of tender calamari with homemade tsatsiki dip	
Riblet Bites	\$12.00
Tender beef riblets marinated in honey garlic, & a chilli soya sauce	
Teriyaki Chicken	\$ 9.00
Chicken breast satayed with bell peppers, onion and teriyaki sauce with jasmine rice	
Mussel & Clam Pot	\$14.00
1 lb of BC's finest mussels & clams gently simmered in chardonnay & garlic, served with warm bread to soak up the juice you just can not leave behind!	
Wonton Prawns	\$ 8.75
Plump tiger prawns rolled in wonton strips, dip these crunchy treats into our tangy sweet and sour sauce. Watch out, they are addictive!	
Sylvia's Stuffed Mushrooms * a guest favourite*	\$ 9.25
A rich and creamy blend of crab & shrimp, cream & Swiss cheese, lemon & roasted garlic & a slice of garlic toast so nothing goes to waste!	
Jumbo Prawns	\$10.00
3 marinated in sweet soya sauce & garlic, grilled, served with a chipotle mayo for dipping	
Veggies & Dip	\$ 7.50
Fresh seasonal vegetables & creamy ranch dip	
Cheese & Grapes	\$ 9.50
Cheddar, goat's cheese, & brie with an assortment of crackers	
Sylvia's Platter	\$23.50
A platter built for sharing offering tasters of some of our favourites! Bruschetta, Wonton Prawns, Calamari, Riblets & Veggies & Dip	

Beachside Nachos \$10.00

A mountain of tortilla chips layered with melted cheddar & mozzarella cheese, & topped with salsa, olives, jalapeno peppers & diced tomatoes

**Add: Sour cream \$1.50, Guacamole \$2,
extra Cheese \$2, Spicy beef \$3.00**

Sylvia Caesar Cocktail \$6.75

Citron Absolut Vodka shaken with horseradish, Tabasco & Worchester sauce, Clamato juice & garnished with a prawn, olive, lemon & pickled bean

Sylvia Private Label Wines:

\$6 gls \$16 ½ ltr \$27 btl

Sylvia Classics

Sylvia's Late Riser 2 eggs any style, bacon, sausage or ham, potatoes & toast	\$ 9.25
Quiche Lorraine Traditional quiche, made fresh daily. A tasty blend of ham, bacon, onion & cheddar cheese with your choice of spring mix greens, fries or potato salad	\$11.00
Beef Lasagne Homemade with chunky tomato sauce, and served with a tossed Caesar salad Add an order of garlic toast: \$1.25	\$12.00
English Bay Omelette Crab meat, Swiss cheese & asparagus served with seasonal vegetables, potatoes & toast	\$14.00
Chicken Tenders Basket Tender strips of chicken breast with French fries & sweet & sour or honey mustard dip	\$10.50
Fish & Chips 2 ling cod pieces in our Pale Ale Beer Batter & a heap of French fries	\$12.00
1 piece	\$10.50

Entrees

Orange Chicken Bowl Chicken breast tossed in a hot pan with bell peppers, onions & an orange ginger sauce on a bed of jasmine rice	\$13.00
Ginger Beef Bowl Tender strips of sirloin pan seared with a spicy ginger & garlic sauce, onions & bell peppers, garnished with sesame seeds on a bed of jasmine rice	\$14.00
Ham & Broccoli Penne Cubes of ham & flowers of broccoli tossed with a creamy garlic alfredo sauce & penne noodles	\$12.00
Seafood Marinara Shrimp, mussels, salmon & clams tossed with linguini in our homemade marinara sauce	\$14.75
3 Bean Bake Chick peas, red kidney beans, & black beans simmered in our homemade chunky tomato sauce, topped with mozzarella, and served with a green salad & garlic toast	\$11.50
BC Wild Salmon 5 oz wild BC salmon with a butter dill sauce served with jasmine rice & seasonal vegetables	\$14.50

Sylvia's Signature Cocktails \$7

Fallen Red Cedar

Fresh strawberries muddled with Citron Absolut Vodka, fresh lemon juice, shaken & strained over ice topped with a splash of champagne

Wet

Tanqueray gin, apricot brandy shaken with apple & lime juice

Grape Adventures

Muddled red grapes vodka, sugar & lime blend & Pinot Gris served with crushed ice

Beach Wrecked

Mandarin Absolut vodka, Galliano liquor, orange juice & a splash of cranberry juice

Salads & Sandwiches

Spinach Salad \$ 9.50

Heather's own recipe of baby spinach, strawberries, mandarin oranges, cashews, goat's cheese, & tossed in a light oriental sesame dressing

Hail Caesar \$ 7.75

A Caesar salad that makes others just a salad!
Half a romaine heart, drizzled with our homemade light creamy roasted garlic Caesar dressing
With bacon bits, asaiago cheese & served with a foccacia crouton wedge.

Vegetable Patch Salad \$ 6.00

Avocado, cherry tomato, pepper & carrot slivers on a bed of spring mix greens
& served with Simon's own mango-lime dressing

Add to your salad: Shrimp \$3.00, Grilled Seasoned or Cajun Chicken \$3.50

Fisherman's Salad \$15.00

A fresh selection of prawns, scallops, BC wild salmon & mussels on a bed of spring mix greens
& served with an exotic orange balsamic vinaigrette dressing.

Grilled Salmon Salad \$16.50

Wild BC Salmon seasoned & grilled, served warm on top of spring mix greens, with pine nuts,
dried cranberries & goats cheese in a lemon sesame dressing

Yellow Fin Tuna \$12.75

Grilled Yellow Fin filet topped with cucumbers, lettuce, onion & a mildly spicy chipotle mayo
served on a whole wheat bun

Join the Club \$10.00

Toasted Texas cut 8 grain bread with roasted turkey breast, bacon, cheddar, mayo,
lettuce & tomato

Classy Croissant \$12.00

Decadent brie cheese with bacon, lettuce & tomato on a fresh buttery croissant

Curried Shrimp Sandwich * a Sylvia favourite* \$11.00

Baby shrimp tossed with a sweet yellow curry, nestled between toasted sourdough, with
crisp lettuce & tomato

Cali Chicken Sandwich \$11.75

Grilled chicken breast with fresh guacamole, smoky bacon served on a ciabatta bun

Beachside Beef Dip \$11.50

Shaved beef piled high on a Portuguese bun, Dijon mustard, melted cheddar,
sautéed mushrooms & onions with au jus for dipping

Sandwich Feature \$10.00

Something different every day

Sylvia Burger \$ 9.50

Handmade seasoned patties, thick slices of tomato, crisp lettuce, ketchup & mustard

Build your burger \$1.00 each addition:

cheddar cheese, mozzarella, bacon, guacamole, sliced onions, sautéed onions or sautéed mushrooms

*Your choice of French fries, potato salad or a spring mixed salad
or substitute a Caesar salad \$1.00 or half fries/half salad add \$1.00*

Beer on Tap

Granville Island Lager	\$5.25 slv	\$3.75 gls
Russell Pale Ale	\$5.25 slv	\$3.75 gls
Russell Winter Porter	\$5.25 slv	\$3.75 gls
Featured Tap	\$5.25 slv	\$3.75 gls
Heineken	\$6.75 slv	\$4.75 gls