

# Menu

## SHARE PLATES

<b>Monster Fries</b>	11	<b>Potato &amp; Cheddar Perogies</b> *V	14
Loaded crispy fries smothered in cheese and bacon		Pan seared perogies, served with caramelized onions, braised cabbage & sour cream	
- add ground beef +5			
<b>Brussels &amp; Bacon</b> *V/VG/GF	11	<b>Wings</b> *GF	14
Crispy fried sprouts, cubed smoked bacon with capers & maple honey syrup		Choice of salt & pepper, hot, Thai or Chef's feature	
<b>Halloumi</b> *V/GF	11	<b>Garlic Tiger Prawns</b> *GF	15
Pan-seared slices served with house-made marinara & toasted baguette		Creamy lemon, garlic & tarragon beurre blanc sauce served with naan bread	
<b>Cauliflower Bites</b>	13	<b>Mexican Street Tacos</b> *GF	15
Crispy cauliflower tossed in a spicy home-made buffalo sauce		Short rib in a soft corn tortilla shell served with avocado salsa	
<b>Calamari</b>	14	<i>OR</i>	
tempura battered, pickled banana peppers with sweet & spicy chili sauce		Pan seared or deep-fried battered cod served with chipotle slaw and Pico de Gallo	
<b>Fried Chicken Tenders</b>	14	<b>Nachos</b> *V/GF	18
Panko battered & served with fries, house-made pickles & choice of bourbon BBQ or honey mustard dip		Layers of corn tortillas & cheese topped with diced tomatoes, corn, black olives, jalapenos and Pico de Gallo and served with sour cream	
<b>House Made Hummus</b> *V/GF	14	- add ground beef +5   add short rib +7	
Topped with olives, sun-dried tomato, capers, edible flowers, poppyseeds & truffle oil served with naan bread		<b>Charcuterie Plate</b> *V/GF	20
		Chef's selection of cheeses & meats, home-made pickles & preserves served with toasted baguette	

## SOUPS AND SALADS

<b>Tomato Bisque</b> *V/GF	7	<b>Caesar Salad</b> *V/GF	13
Rich, house-made bisque served with toasted baguette		Creamy caesar dressing, croutons & parmigiana cheese	
<b>Green Salad</b> *V/VG/GF	12	<b>Roast Beet Salad</b> *V/VG/GF	15
Romaine, arugula and radicchio served with tomatoes, celery and oranges with a house-made vinaigrette		Arugula & radicchio mixture served with home-made beets, goat cheese, dried cranberries, roasted almonds and a balsamic dressing	
- add chicken +5   add prawns +7		- add chicken +5   add prawns +7	

\*V - Vegetarian Option Available

\*VG - Vegan Option Available

\*GF - Gluten-Free Option Available

**\*Taxes not included**

# Entrées

## English Fish & Chips 21

Stout-battered cod & fries served with house-made poppyseed slaw & tartar sauce

## Chicken Schnitzel 22

Panko crusted chicken, herbed mashed potatoes, crispy brussel sprouts, braised cabbage & house-made mushroom gravy

## Pork Tenderloin \*GF 22

Tenderloin baked in an apricot glaze served with arugula, pecan and cranberry salad and a lightly cooked vegetable compliment of asparagus & baby carrots

## Tuscan Salmon \*GF 26

Pecan crusted salmon baked in a spinach parmigiana cream sauce served with garlic baby potatoes & seasonal vegetables

## Braised Short Rib \*GF 26

Slow-roasted tender beef, creamy mushroom risotto & seasonal vegetables

## PASTAS

### Spaghetti Bolognese 19

Home made meat sauce seasoned with Italian herbs & spices served with garlic bread

### Vegetarian Tagliatelle \*V/VG 19

Seasoned vegetables, onion and garlic with marinara or pesto sauce served with garlic bread

### Linguine Carbonara 22

Linguine tossed in a mixture of egg & parmigiana whisked together with bacon, served with garlic bread

## HANDHELDS

### Grilled Cheese & Tomato Bisque \*V 16

Aged cheddar cheese on marble rye served with our house-made tomato bisque

### Quesadilla 16

Mushroom, Beef or Chicken flour tortilla with cheese served with avocado salsa and sour cream

### Spicy Chicken Burger 19

Crispy chicken seasoned with 7 spices, braised red cabbage & chipotle aioli served on a brioche bun with a side of yam fries

### The Marquis Burger \*GF 19

House-made patty, bacon jam, aged cheddar cheese, crispy onions, lettuce, tomato & mustard aioli served with fries or salad

### Beyond Meat Burger \*V/VG/GF 19

Aged cheddar cheese, lettuce, tomato, pickled red onion, house-made hummus spread served with fries or green salad

Substitute for a Caesar Salad +2 | Truffle Fries +3 | Soup +3

## SIDES

Fries 7

Yam Fries 8

Truffle Fries 9

## DESSERTS

Key Lime Pie 9

Cheesecake With Oreo Crust 9

Ice Cream Sundae 6

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\*VG - Vegan Option Available

\*GF - Gluten-Free Option Available

**\*Taxes not included**



# EVENING Menu



10:00 PM - Close

## SHARE PLATES

### Monster Fries 11

Loaded crispy fries smothered in cheese and bacon

- add ground beef +5

### Brussels & Bacon \*V/VG/GF 11

Crispy fried sprouts, cubed smoked bacon with capers & maple honey syrup

### Calamari 14

tempura battered, pickled banana peppers with sweet & spicy chili sauce

### Fried Chicken Tenders 14

Panko battered & served with fries, house-made pickles & choice of bourbon BBQ or honey mustard dip

### Wings \*GF 14

Choice of salt & pepper, hot, Thai or Chef's feature

### Potato & Cheddar Perogies \*V 14

Pan seared perogies, served with caramelized onions, braised cabbage & sour cream

### Nachos \*V/GF 18

Layers of corn tortillas & cheese topped with diced tomatoes, corn, black olives, jalapenos and Pico de Gallo and served with sour cream

- add ground beef +5 | add short rib +7

## HANDHELDS

### The Marquis Burger \*GF 19

House-made patty, bacon jam, aged cheddar cheese, crispy onions, lettuce, tomato & mustard aioli served with fries or salad

### Beyond Meat Burger \*V/VG/GF 19

Aged cheddar cheese, lettuce, tomato, pickled red onion, house-made hummus spread served with fries or green salad

### Spicy Chicken Burger 19

Crispy chicken seasoned with 7 spices, braised red cabbage & chipotle aioli served on a brioche bun with a side of yam fries

Substitute for a Caesar Salad +2 | Truffle Fries +3 | Soup +3

## Happy Hour

9:00 PM - Close

### Chips & Salsa 8

Home made tortilla chips with salsa

### Halloumi \*V/GF 9

Pan-seared slices served with house-made marinara & toasted baguette

### Cauliflower Bites 11

Crispy cauliflower tossed in a spicy home-made buffalo sauce

### House Made Hummus \*V/GF 12

Topped with olives, sun-dried tomato, capers, edible flowers, poppyseeds & truffle oil served with naan bread

### Mexican Street Tacos \*GF 13

Short rib in a soft corn tortilla shell served with avocado salsa

OR

Pan seared or deep-fried battered cod served with chipotle slaw and Pico de Gallo

### Quesadilla 14

Mushroom, Beef or Chicken flour tortilla with cheese served with avocado salsa and sour cream

## SALADS

### Green Salad \*V/VG/GF 12

Romaine, arugula and radicchio served with tomatoes, celery and oranges with a house-made vinaigrette

- add chicken +5 | add prawns +7

### Caesar Salad \*V/GF 13

Creamy caesar dressing, croutons & parmigiana cheese

## SIDES

### Fries 7

### Yam Fries 8

### Truffle Fries 9

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\*VG - Vegan Option Available

\*GF - Gluten-Free Option Available

**\*Taxes not included**

Visit [www.themarquis.ca](http://www.themarquis.ca) for reservations & take-out. Follow us on Instagram @themarquisvancouver