

start + share

korean style bbq pork lettuce wraps – braised pork shoulder shredded, asian slaw, kimchi, chopped ginger and green onion, korean chili bean sauce, spicy yogurt. 14¼

beef carpaccio – peppercorn-crust tenderloin, grainy dijon aioli, pickled shallots, capers, parmesan, crostini. 13¼

tuna tataki – locally caught oceanwise seared albacore tuna, green papaya slaw, orange, avocado, pine nuts, yuzu vinaigrette. 13¼

ravioli + prawn trio – butternut squash ravioli, sautéed jumbo prawns. 12¾

calamari – red pepper, jalapeno, fresh dill, chipotle aioli, tzatziki. 11¼

westcoast pocket trio – oceanwise wild smoked salmon, avocado, seasoned rice, pea shoots, tofu, tobikko. 12¼

mini burgers – three miniature cheddar bacon burgers with red pepper relish. 11¼

rob’s goat cheese + feta flatbread – grape tomatoes, caramelized onion, pesto, arugula, balsamic glaze, maldon sea salt. 10½

crispy dry ribs – tossed with sea salt and cracked pepper. 10

spicy chicken – sweet chili glaze, scallions, crispy wontons. 10¼

potato skins – blended cheeses, cured bacon, fresh chives, spicy yogurt. 10¼

szechuan beans – green beans, onions, serrano peppers. 8½

edamame – warmed salted soybeans. 7¼

crispy yam fries – with garlic aioli. 7½

broccoli cheese soup – with freshly baked croutons. 7¼

chicken wings – hot, thai or extra hot. 10
+ celery and blue cheese – 1¼

fresh greens

rocket salad – panko and parmesan breaded chicken, baby arugula, vine ripened tomatoes, cucumber, lemon caper dressing. 15¼

raincoast greens – grilled chicken, avocado, tomato, feta, egg, pecans, seasonal berries, lemon-thyme vinaigrette. 15¾

bandara salad – cajun chicken, corn, dates, feta, crispy chow mein, honey-lime vinaigrette. 15¼

chargrilled chicken caesar – teriyaki or cajun chicken, fresh croutons, grana padano. 14¾

spinach salad – italian prosciutto, cabbage, arugula, pickled beets, goat cheese, pears, candied pecans, parmesan, sherry vinaigrette, balsamic glaze. 14¾

add to any salad
sautéed shrimp. 4½ | grilled chicken. 4½ | grilled fresh salmon. 4¾

starter size salads
house caesar. 7½ | seasonal greens. 7¼

steaks

Our steaks come from the fertile fields of Alberta and are always 100% Certified Angus Beef™. This certification means that each and every steak meets a number of strict requirements – only the top 7% of beef products in Canada make the grade!

all steaks are served with mashed potatoes and seasonal vegetables

millionaire’s cut – 7oz chargrilled filet mignon with white wine sautéed creole jumbo prawns. 36¼

creole steak + prawns – 9oz certified angus sirloin rubbed with cajun spices, spicy creole butter and white wine sautéed creole jumbo prawns. 32¼

peppercorn new york striploin – 12oz certified angus striploin with pernod peppercorn demi-glace. 34¼

peppercorn sirloin – 9oz certified angus sirloin with pernod peppercorn demi-glace. 27¼

four mushroom sirloin – 7oz certified angus sirloin with shiitake, portabello, button and crimini mushroom demi. 25¼

create your own

pair any size + cut of steak with your choice of sauce
7oz sirloin, 21¼ | 9oz sirloin, 24¼ | 12oz ny striploin, 31¼ | 7oz filet, 29¼

add to your steak

sautéed creole jumbo prawns. 7 | blackened with creole butter. 1
pernod peppercorn demi-glace. 3 | four mushroom demi-glace. 4

sandwiches + burgers

served with sea-salted fries
substitute caesar salad, seasonal greens or yam fries +1½

bbq duck clubhouse – bbq duck, pan seared chicken and crisp prosciutto on pecan fruit bread. 17½

grilled salmon sandwich – fresh oceanwise steelhead salmon with caper-dijon tartar sauce. 14¾

short rib sandwich – scaramelized onions, beef jus and emmental cheese on toasted sourdough. 15½

cajun chicken sandwich – charbroiled cajun chicken with melted aged cheddar cheese. 13¼

gardenburger – grilled veggie patty, sautéed mushrooms, melted aged cheddar. 13¼

j.d. bbq burger – seasoned angus chuck patty with jack daniels’ bbq sauce. 13¼

the burger – aged cheddar cheese, cured bacon, sautéed mushrooms, red pepper relish. 14½

mains

soy-dijon ocean wise salmon – whole grain barley, sugar snap peas, marinated shiitake mushrooms, grainy mustard and soy butter sauce. 23½

butternut squash + prawn ravioli – truffle beurre blanc, amaretti, pine nuts and crispy sage with white wine sautéed jumbo prawns. 24¼

jack daniels’ ribs – slow-roasted with j.d. bbq sauce, seasonal vegetables, mashed potatoes. 24¼

sake-soy marinated sablefish – fingerling potatoes, asparagus and shiitake mushrooms in dashi broth. 26

fajitas – black beans, salsa fresca, grilled cajun vegetables, sour cream, cheese and lettuce.
cajun chicken. 18¼ | portabello mushroom. 16½

blackened creole chicken – spicy creole butter, mashed potatoes, seasonal vegetables. 20½

rob’s hunter chicken – button, portabello, shiitake and crimini mushroom demi-glace, green beans, and herb fingerling potatoes. 22¼

prawn + scallop spaghetti – pan seared prawns and scallops, roasted tomato sauce, parmesan crostini. 19¾

casual favourites

teriyaki chicken rice bowl – sautéed mixed vegetables, spicy yogurt, braised red cabbage. 15¼

jambalaya rice bowl – shrimp, chicken, cured bacon, sausage, vegetables, spicy tomato sauce, black bean salsa, crème fraiche. 15¼

halibut soft tacos – seared cajun halibut, chipotle aioli, shredded green cabbage, salsa fresca. 13

wor wonton soup – bbq pork, asian noodles, baby corn, mixed vegetables. 9½
+ prawns or grilled cajun chicken – 4½

chicken tenders – honey mustard dip, sea-salted fries. 11

pesto chicken quesadilla – roasted chicken, blended cheeses, sundried cranberries. 10¼
+ caesar salad, seasonal greens or yam fries – 4

Cactus Club Cafe’s culinary vision is led by Canada’s only Iron Chef Champion, Rob Feenie.

As the Champion of the 2009 Vancouver Gold Medal Plates, Chef Feenie is dedicated to the excellence of our team of over 20 Red Seal Chefs and 90 apprentices. In partnership with Rob’s vision, Cactus Club Cafe proudly sponsors the largest number of chef apprentices in Western Canada for the nationally recognized Red Seal Certification program.