

start and share

- korean style lettuce wraps** – braised pork shoulder, papaya slaw, kimchi, korean chili sauce. *15½*
- beef carpaccio** – peppercorn-crustad canadian tenderloin, dijon aioli, capers, grana padano. *14½*
- tuna tataki** – seared ocean wise™ albacore, papaya slaw, pine nuts, yuzu vinaigrette. *14½*
- ravioli + prawn trio** – butternut squash and mascarpone ravioli, truffle butter sauce, jumbo prawns. *13*
- calamari** – red peppers, jalapenos, dill, cucumber tzatziki. *12¾*
- mini burgers** – cheddar, alder smoked bacon, red pepper relish. *12½*
- rob's goat cheese + feta flatbread** – grape tomatoes, basil pesto, wild arugula, balsamic glaze. *11¼*
- crispy dry ribs** – sea salt, cracked pepper. *10¼*
- spicy chicken** – sweet chili glaze, crispy wontons. *11½*
- szechuan beans** – crisp green beans, sautéed onions, serrano peppers. *9*
- edamame** – steamed soybeans, sea salt. *7½*
- crispy yam fries** – garlic aioli. *7¼*
- fish tacos** – ocean wise™ pacific lingcod hand-stretched tortillas, chipotle aioli, shredded green cabbage, salsa fresca. *14*
- chicken tenders** – panko-breaded fraser valley chicken, crispy sea salted fries, honey mustard dip. *11¼*
- pesto chicken quesadilla** – blended cheeses, basil pesto, sundried cranberries, honey lime dip. *10¼*
+ caesar salad, seasonal greens or yam fries. *4¼*
- wor wonton soup** – bbq pork, asian noodles, baby corn, fresh mixed vegetables, sesame oil. *9¾*
+ prawns or grilled cajun chicken. *5*
- celeriac soup** – aged cheddar, grissini breadstick. *8*
- chicken wings** – hot, thai or extra hot. *10¼*
+ celery and blue cheese. *1¾*

RF CREATED FRESH FROM CHEF ROB FEENIE'S KITCHEN

Rob Feenie, Canada's first Iron Chef America champion, is the culinary leader of Cactus Club Cafe. One of Canada's most recognized and celebrated chefs, Chef Feenie is committed to fresh, local and sustainable ingredients and oversees every aspect of our menu, from signature dishes to reworkings of Cactus classics.

steaks

all steaks are served with mashed potatoes and seasonal vegetables.

- millionaire's cut** – 7oz chargrilled triple A filet mignon, white wine sautéed creole jumbo prawns. *37*
- creole steak + prawns** – 9oz certified angus beef® sirloin, cajun spices, spicy creole butter, white wine sautéed creole jumbo prawns. *33¼*
- peppercorn new york striploin** – 12oz certified angus beef® striploin, pernod peppercorn demi-glace. *35*
- peppercorn sirloin** – 9oz certified angus beef® sirloin, pernod peppercorn demi-glace. *28*
- four mushroom sirloin** – 7oz certified angus beef® sirloin, shiitake, portabello, button and crimini mushroom demi-glace. *26¼*

create your own

pair any size + cut of steak with your choice of sauce
7oz sirloin. *22* | 9oz. sirloin. *24¼*
12oz. ny striploin. *31¼* | 7oz. filet. *29¼*

add to your steak

sautéed creole jumbo prawns. *7¼*
blackened with creole butter. *1¼*
pernod peppercorn demi-glace. *3¼*
four mushroom demi-glace. *4¼*

sandwiches and burgers

served with sea-salted fries, substitute caesar salad, seasonal greens or yam fries. +1¼

- bbq duck clubhouse** – peking duck, roasted chicken, san danielle prosciutto, pecan fruit bread. *17¼*
- short rib sandwich** – caramelized onions, beef jus, emmental cheese, toasted sourdough. *16*
- cajun chicken sandwich** – aged cheddar, lettuce, tomato. *13¾*
- the burger** – sautéed button mushrooms, aged cheddar, cured bacon, red pepper relish. *15*
- grilled tuna club** – ocean wise™ albacore, tarragon tartar, bacon, arugula, cilantro, pickled ginger, olive oil ciabatta. *14¼*
- gardenburger** – sautéed button mushrooms, aged cheddar cheese, lettuce, tomato. *13¾*
- j.d. bbq burger** – jack daniels bbq sauce, sweet brioche sesame bun. *13¾*

mains

- double-braised pineapple hoisin short rib** – pineapple ginger glaze, shiitake mushrooms, spicy soy bean sauce. *24¼*
- butternut squash + prawn ravioli** – artisan made raviolis, truffle butter sauce, sautéed jumbo prawns. *24¼*
- jack daniels ribs** – j.d. bbq sauce. *25½*
- fajitas** – black beans, salsa fresca, grilled cajun vegetables, cajun chicken. *19* | portabello mushroom. *17*
- blackened creole chicken** – creole butter, cajun spices. *21*
- soy-dijon salmon** – ocean wise™ steelhead, whole grain barley, sugar snap peas, shiitake mushrooms, soy butter sauce. *24¼*
- rob's hunter chicken** – portabello, crimini, button and shiitake mushroom veal demi-glace, buttered green beans. *23¼*
- prawn + scallop spaghetti** – slow-roasted tomato sauce, fresh chervil. *20½*
- teriyaki chicken rice bowl** – bell peppers, broccoli, braised red cabbage, spicy yogurt. *15¼*
- jambalaya rice bowl** – shrimp, chicken, andouille sausage, vegetables, bacon, spicy tomato sauce, black bean salsa, crème fraîche. *16½*

fresh greens

- rocket salad** – parmesan crusted chicken breast, arugula, vine tomatoes, lemon caper dressing. *16½*
- raincoat greens** – grilled chicken breast, avocado, feta, pecans, berries, lemon-thyme vinaigrette. *16½*
- chargrilled chicken caesar** – parmesan and black pepper croutons, grana padano, yogurt and herb dressing; choose teriyaki or cajun chicken breast. *15¼*
- spinach salad** – san danielle prosciutto, beets, okanagan goat cheese, pears, sherry vinaigrette, balsamic glaze. *15¼*
- bandara salad** – cajun chicken breast, corn, chopped dates, feta, chow mein noodles, honey-lime vinaigrette. *16½*
- add to any salad**
sautéed shrimp. *5*
grilled fraser valley chicken breast. *5*
grilled lois lake steelhead salmon. *5¼*