

start and share

- korean style lettuce wraps** – braised pork shoulder, green papaya slaw, kimchi, korean chili sauce. *15½*
- beef carpaccio** – peppercorn-crust tenderloin, dijon aioli, pickled shallots, capers, grana padano. *14½*
- tuna tataki** – seared ocean wise™ bc albacore, papaya slaw, pine nuts, yuzu vinaigrette. *14½*
- ceviche** – ocean wise™ salmon, prawns, red onions, thai basil, mint, cilantro and nuoc cham dressing. *14*
- ravioli + prawn trio** – butternut squash ravioli, pine nuts, sautéed 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, caramelized onions, basil pesto, wild arugula, balsamic glaze. *11¼*
- edamame** – steamed soybeans, sea salt. *7½*
- 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*
- 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, pesto, sundried cranberries, honey lime dip. *10¼*
+ caesar salad, seasonal greens or yam fries. *4¼*
- roasted butternut squash soup** – seared scallop, apple curry foam and basil oil. *8*
- wor wonton soup** – bbq pork, asian noodles, baby corn, fresh mixed vegetables, sesame oil. *9¼*
+ prawns. *5* | + grilled cajun chicken. *5*
- chicken wings** – hot, thai or extra hot. *10¼*
+ celery and blue cheese. *1¼*

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 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. *+1¾*

bbq duck clubhouse – peking duck, roasted chicken, san danielle prosciutto, pecan fruit bread. *17¼*

short rib sandwich – caramelized onions, emmental cheese, beef jus, toasted sourdough. *16*

cajun chicken sandwich – aged cheddar, lettuce, tomato. *13¼*

the burger – certified angus beef® 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. *13¼*

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.

mains

double-braised pineapple hoisin short rib – pineapple ginger glaze, shiitake mushrooms, korean chili sauce. *24½*

butternut squash + prawn ravioli – artisan made raviolis, truffle butter sauce, sautéed jumbo prawns. *24¼*

ocean wise™ sablefish – shiitake mushrooms, asparagus, fingerling potatoes, peking duck broth. *27*

rob's hunter chicken – portabello, crimini, button and shiitake mushroom demi-glace, fingerling potatoes, buttered green beans. *23¼*

prawn + scallop spaghetti – slow-roasted tomato sauce, fresh chervil, parmesan crostini. *20½*

soy-dijon salmon – ocean wise™ steelhead, whole grain barley, sugar snap peas, shiitake mushrooms, soy-dijon butter sauce. *24½*

fajitas – black beans, salsa fresca, grilled cajun vegetables, cajun chicken. *19* | portabello mushroom. *17*

teriyaki chicken rice bowl – bell peppers, broccoli, braised red cabbage, spicy yogurt. *15¼*

szechuan salmon rice bowl – ocean wise™ steelhead, miso mustard, broccoli, edamame beans, red peppers, snap peas, daikon and pea shoot salad. *16¼*

fresh greens

tuna tataki and prawn salad – mango, cucumber, radish, crispy onions, yuzu vinaigrette. *17*

bandara salad – cajun chicken, corn, chopped dates, feta, chow mein noodles, honey-lime vinaigrette. *16½*

rocket salad – parmesan crusted chicken, arugula, vine tomatoes, lemon caper dressing. *16½*

raincoat greens – grilled chicken, avocado, feta, pecans, berries, lemon-thyme vinaigrette. *16½*

starter size salads

house caesar. *8*
seasonal greens. *8*

add to any salad

chilled prawns. *5*
ocean wise™ albacore tuna. *5¼*
grilled ocean wise™ salmon. *5¼*
grilled fraser valley chicken breast. *5*