

## START AND SHARE

🍖 **BEEF CARPACCIO** – peppercorn-crusted canadian tenderloin, dijon aioli, capers, grana padano. 14½

🍣 **TUNA TATAKI** – seared ocean wise™ albacore, papaya slaw, pine nuts, yuzu vinaigrette. 14½

🍝 **RAVIOLI + PRAWN TRIO** – artisan made butternut squash and mascarpone ravioli, truffle butter sauce, jumbo prawns. 13

**CALAMARI** – red peppers, jalapenos, dll, cucumber tzatziki, chipotle aioli. 12½

🍔 **MINI BURGERS** – certified angus beef®, cheddar, alder smoked bacon, red pepper relish. 12½

🍖 **ROB'S GOAT CHEESE + FETA FLATBREAD** – caramelized onions, grape tomatoes, basil pesto, wild arugula, balsamic glaze. 11½

**CRISPY DRY RIBS** – sea salt, cracked pepper. 10½

**SPICY CHICKEN** – sweet chili glaze, crispy wontons. 11½

**SZECHUAN BEANS** – crisp green beans, sautéed shallots, serrano peppers. 9

**EDAMAME** – steamed soybeans, sea salt. 7½

**CRISPY YAM FRIES** – garlic aioli. 8

**CHICKEN TENDERS** – panko-breaded fraser valley chicken, crispy sea salted fries, honey mustard dip. 11¾

**PESTO CHICKEN QUESADILLA** – roasted chicken, blended cheeses, basil pesto, sundried cranberries, honey lime dip. 10¾ + caesar salad, seasonal greens or yam fries. 4¼

**FISH TACOS** – ocean wise™ pacific lingcod, chipotle aioli, shredded green cabbage, salsa fresca. 14

🍲 **WOR WONTON SOUP** – bbq pork, peking duck broth, lemongrass and bbq pork wontons, asian noodles, baby corn, mixed vegetables. 10 + prawns or grilled cajun chicken. 5

🍲 **CELERIAC SOUP** – aged cheddar, grissini breadstick.

**CHICKEN WINGS** – hot, thai or extra hot. 11 + celery and blue cheese. 1¼

### **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.

Cactus Club Cafe Ash is our test restaurant, item offerings may vary daily. Please ask a manager for more details.

## STEAKS

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. 33

🍖 **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. 26

### CREATE YOUR OWN STEAK

7oz sirloin. 22

9oz sirloin. 24¾

12oz ny striploin. 31¾

7oz filet. 29¾

### ADD TO YOUR STEAK

sautéed creole jumbo prawns. 7¼

blackened with creole butter. 1½

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. 17¾

🍖 **SHORT RIB SANDWICH** – caramelized onions, beef jus, emmental cheese, toasted sourdough. 16

🍖 **THE BURGER** – certified angus beef®, sautéed button mushrooms, aged cheddar, alder smoked bacon, red pepper relish. 15

**J.D. BBQ BURGER** – certified angus beef®, jack daniel's bbq sauce, sweet brioche bun. 13¾

**CAJUN CHICKEN SANDWICH** – aged cheddar, lettuce, tomato. 13¾

🍣 **GRILLED TUNA CLUB** – ocean wise™ albacore, tarragon tartar, bacon, arugula, cilantro, pickled ginger, olive oil ciabatta. 15

**GARDENBURGER** – sautéed button mushrooms, aged cheddar, lettuce, tomato. 13¾

## MAINS

🍣 **THAI RED CURRY PACIFIC LINGCOD** – seared ocean wise™ pacific lingcod, thai red curry sauce, coconut almond rice, crispy wontons, micro cilantro. 23½

🍖 **DOUBLE-BRAISED PINEAPPLE HOISIN SHORT RIB** – pineapple ginger glaze, shiitake mushrooms, korean chili sauce, mashed potatoes, snap peas. 24½

🍖 **BUTTERNUT SQUASH + PRAWN RAVIOLI** – artisan made butternut squash and mascarpone ravioli, truffle butter sauce, sautéed jumbo prawns. 24¾

**JACK DANIEL'S RIBS** – j.d. barbeque sauce, creamy coleslaw, french fries. full rack. 26½ | half rack. 20

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

**BLACKENED CREOLE CHICKEN** – creole butter, cajun spices, mashed potatoes, seasonal vegetables. 21

🍣 **SOY-DIJON SALMON** – ocean wise™ steelhead, whole grain barley, sugar snap peas, shiitake mushrooms, soy butter sauce. 24½

🍄 **ROB'S HUNTER CHICKEN** – portabello, crimini, button and shiitake mushroom demi-glace, herb fingerling potatoes, green beans. 23¾

🍝 **PRAWN SPAGHETTINI** – slow-roasted tomato sauce, chillies, fresh herbs, crostini. 20¼

**TERIYAKI CHICKEN RICE BOWL** – bell peppers, broccoli, braised red cabbage, spicy yogurt. 15¾

🍣 **SZECHUAN SALMON RICE BOWL** – ocean wise™ steelhead, miso mustard, broccoli, edamame, red peppers, snap peas, daikon and pea shoot salad. 16½

## FRESH GREENS

🍄 **ROCKET SALAD** – parmesan crusted chicken breast, arugula, vine tomatoes, lemon caper dressing. 16¼

**RAINCOAST GREENS** – grilled chicken breast, avocado, feta, spicy pecans, berries, lemon-thyme vinaigrette. 16¼

🍖 **CHARGRILLED CHICKEN CAESAR** – parmesan and black pepper croutons, grana padano, yogurt and herb dressing; choose teriyaki or cajun chicken breast. 15¼

**BANDARA SALAD** – cajun chicken breast, corn, chopped dates, feta, chow mein noodles, honey-lime vinaigrette. 16¼