

MENU

OYSTERS

Fresh Oysters on the Half Shell *ea.3.50*
ponzu mignonette, tomatillo cocktail sauce
chilled soda & limoncello

Monks Oysters Bienville *12.00*
panko crusted stuffed with bell pepper,
mushroom, baby shrimp & goat cheese mornay

Grilled Oysters *12.00*
Effingham effingham oysters grilled in the shell
topped with spicy roasted garlic compound butter

*« The consumption of RAW oysters poses an increased risk of
foodborne illness. A cooking step is needed to eliminate
potential bacterial or viral contamination »*

*Medical Health Officer
By order of Vancouver Coastal Health*

SALADS & CHOWDER

Seafood Corn Chowder *8.00*
baby corn and cream clams and fresh fish

Organic Spring Greens *11.00*
cabernet sauvignon vinaigrette,
english cucumber, carrot spaghetti,
fresh oregano, smoked tomato

Monks Caesar Salad *11.00*
creamy anchovy emulsion, brioche croutons,
crispy capers, grated parmesan
add chicken, shrimp *5.00*
add salmon *7.00*

Candied Salmon Salad *16.00*
baby spinach, peppered goat cheese,
sundried berries, citrus vinaigrette
& shaved almonds

Roasted Thai Chicken Salad *16.00*
asian marinade, crispy wontons,
sweet thai chili peanut vinaigrette,
gourmet greens, mandarin oranges

SMALL PLATES

Seared Hawaiian Ahi Tuna 15.00
pickled cucumber spaghetti,
wasabi tobiko & crispy wonton chip

Slider Trio 17.00
crispy chicken, bbq pulled pork &
sirloin beef slider

Dim Sum 12.00
ha gau (shrimp dumpling)
siu mai (pork & prawn mousse dumpling)
traditional dipping sauces

Flash Fried Calamari 14.00
seasoned japanese panko,
red onion, cilantro & tzatziki

Monks Salt & Pepper Wings 15.00
crunchy corn meal crust, sea salt,
cracked black pepper & frank's hot sauce

Roasted Eggplant Caviar 12.00
red bell pepper, garlic,
basil and parsnip chips

Crab & Shrimp Cakes 15.00
house made dungeness crab &
hand peeled baby shrimp cake,
spinach & artichoke dip,
bouquet micro greens

Lobster Poutine 16.00
lobster, brie cheese, green peas,
yukon gold frites & lobster gravy

CASUAL PLATES

Monks Prime Rib Burger 17.50
8 oz house recipe prime rib
& mild italian sausage patty,
cheddar cheese, bacon, sautéed mushrooms,
red relish & roasted garlic mayo, yukon gold fries

Lobster BLT Burger 17.00
dill havarti, double smoked bacon,
roma tomatoes, citrus aioli,
yukon gold fries

Monks Fish & Chips 16.00
battered & fried pacific cod,
cabbage coleslaw, traditional tartar sauce

Baby Back Ribs 23.00
bourbon barbeque sauce,
twiced baked stuffed potato, corn bread

MUSSELS & CLAMS

1lb of Clams or Mussels 18.00
served in your choice of sauce:
* coconut masala with toasted cashews
papadum crisp
* smoked tomato caprese with tomato rose,
fresh basil & baby bocconcini
* crispy onions, garlic citrus, with white wine
fresh lemon, dill weed & roasted garlic

MAIN PLATES

Crusted Ahi Tuna 29.00

pepper lime crusted, seared ultra rare,
tomato concassé, house pickled haricots
verts, oven roasted red potatoes
red pepper coulis

Lobster Pot Pie 24.00

brandied lobster cream,
red nugget potatoes, seasonal vegetables
& flaky puff pastry crust

Grilled Wild Salmon & Jambalaya 25.00

andouille sausage, house smoked ham hock,
fresh peas, tomato confit with orzo pasta,
fire roasted peppers

8 oz. AAA Strip Loin Denver Cut 30.00

organic AAA beef, sautéed mushrooms,
pomme frites, grilled asparagus,
shiraz demi-glace

Seafood Penne 24.00

clams, mussels, prawns, fin fish,
tossed with penne in
a dill pernod cream sauce

Vancouver Bouillabaisse 30.00

crab, mussels, clams, prawns,
squid, scallops, white fin fish,
tomato saffron broth,
grilled filone bread

Chef **Rick Bowman**

18% gratuity added to all parties of 8 persons or more

BEVERAGE

MICRO CORNER

On Tap

Whistler Lager	5.75
Whistler Pale Ale	5.75
Whistler Black Tusk	5.75
Red Roof Cider	5.95

Featured bottles



Whistler Premium Export Lager	5.75
Whistler Classic Pale Ale	5.75
Whistler Weissbier	5.75
Enjoy a bucket of 3 Whistler Beers	16.00

FEATURED COCKTAILS

Moscow Mule	9.00
Polar Ice vodka, ginger liquor, fresh muddled ginger and limes topped with soda over ice 1.5oz	
Gold FX	11.00
X-Rated Liquor, Skyy citrus, lychee shaken with cranberry and soda over ice 1.5oz	
Monks Sangria	8.00
our special blend of red wine, fruit juice, lemon soda, brandy & dark rum over ice	
Wing Tip	8.00
gin shaken with fresh torn basil, fresh lime & cranberry juice over ice topped with tonic 1.5oz	
Cuba Libre	9.50
Sailor Jerry spiced rum, muddled lime & coke over ice 2oz	
X-Rated Margarita	11.00
X-Rated Liquor, tequila, pink grapefruit juice lime juice, & salt shaken over ice 1.5oz	

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