

MENU

OYSTERS

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

Monks Oyster Rockefeller *15.00*
panko crusted stuffed with spinach,
garlic, shallots & hollandaise

Masa Fried Oysters *12.00*
tortillas, bbq corn salsa,
fresh guacamole, crème fraiche

« 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
tempura bits, avocado emulsion
ponzu, julienne vegetables, flying fish roe

Po' Boy Oyster Sliders 16.00
three mini po boys with savory battered
oysters and fresh tartar sauce

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

Roasted Beet & Goat Cheese Duo 14.00
roasted local beets,
orange-thyme marinade,
okanagan goat cheese in phyllo pastry,
served with frozen grapes

Baby Back Ribs 15.00
bourbon barbeque sauce,
shoe string fries,
cabbage coleslaw

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

CASUAL PLATES

Monks Prime Rib Burger 16.00
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

MUSSELS & CLAMS

1lb of Clams or Mussels 18.00
served in your choice of sauce:
* coconut masala with fresh mango,
toasted cashews & papadum crisp
* smoked tomato caprese with tomato rose,
crispy onions, fresh basil & baby bocconcini
* 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

Grilled Wild Salmon & Jambalaya 25.00

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

8 oz. Spring Creek Sirloin 29.00

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

Spinach & Ricotta Conchiglie 23.00

stuffed italian pasta shells,
plum tomato rosé,
portabello brunôise, asiago cheese

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

MONK McQUEEN'S DINNER & CANUCKS

Monks is celebrating the return of our
popular Dinner & Canucks Packages for 2009.

\$150.00 per person

Limited tickets available to every home game!
Ask your server for details.

BEVERAGE

MICRO CORNER

On Tap

we are proud to pour real pints of Russell products

Russell Lager	5.75
Russell Pale Ale	5.75
Russell Honey Blonde	5.75
Russell Cream Ale	5.75

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	
Whiskey Smash	9.00
Jack Daniels, Blue Curacao, muddled mint and lemonade over ice	
Monks Sangria	8.00
our special blend of red wine, fruit juice, lemon soda, brandy & dark rum over ice	
Wing Tip	7.00
gin shaken with fresh torn basil, fresh lime and cranberry juice over ice topped with tonic	
London Lemonade	9.00
gin and lychi li over ice topped with lemonade	
Cucumber Sandwich	9.00
lemon vodka with muddled lemon, cucumber and gomme syrup shaken and strained over ice	

Chef **Rick Bowman**

17% gratuity added to all parties of 8 persons or more