

HAPPY HOUR

2PM - 5PM, 9PM - 11PM

7 days a week

All Day Every Monday

FOOD

Braun's Burger

Sirloin Roast

All Pre-Shows

5⁰⁰ off

Oysters

15⁰⁰

WINE

House pours (6oz)

12⁰⁰

All bottles

20⁰⁰ off

DRAFT

Erica Jane Pilsner (20oz)

5⁵⁰

COCKTAILS

All Specialty and Classic

Cocktails

4⁰⁰ off

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Happy Hour All Day Every
Monday

Brunch Every Weekend From
11am - 2pm

Ask Your Server About
Upcoming Dinners/Events

erica-jane.com

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PRE-SHOW

OYSTERS

served in multiples of 6
red wine vinaigrette, fermented
horseradish and habanero hot
sauce 26

BEEF TARTARE

AAA tenderloin, traditional
garnishes, cured egg yolk, bone
marrow, grilled foccacia 26

PESTO CROQUETTES ^V

herb pesto, Parmesan Reggiano,
romesco sauce 18

GRILLED OCTOPUS

crispy pork belly, tomato cocktail
sauce, whipped horseradish cream,
potato crisps 18

SEAFOOD TOWER

shucked oysters, scallops,
albacore tuna, poached prawn
cocktail, steamed and chilled
mussels, octopus salad 150

TUNA CRUDO

fresh albacore tuna, seaweed
gomae, hibiscus dashi broth,
furikake aioli, buttermilk foam 20

SCALLOP CHOWDER

oat crusted seared scallops, potato
and herb cream sauce 19

ARTISAN CHEESES ^V

a selection of a firm, soft, and blue
cheese, fresh condiments, house
baked breads and crackers 25

OPENING ACTS

SEASONAL GREENS ^V

winter greens, sherry maple
vinaigrette, candied almonds,
organic lentils, beets,
charred ranch aioli 16

CAESAR

young romaine, lemon vinaigrette,
corn bread, Parmesan Reggiano 18
Add Spanish Anchovies 8

SIRLOIN ROAST

herb braised 6 ounce sirloin, locally
inspired vegetables, red wine jus,
served with house bread and carved
to serve 28

ROASTED CHICKEN

Farmcrest chicken breast, crispy
skin, Koji butter glaze, flax & caraway
dumplings with roasted carrots,
spiced carrot jus 28

CIOPPINO

white wine steamed seafood and
shellfish, roasted lobster broth, herb
pesto, green olive tapenade 28

BRAUN'S BURGER

7oz BC beef, crispy bacon,
Armstrong white cheddar, onion
jam, lettuce, fried onions, toasted
bun, served with steak-cut fries 25

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness, especially if you have certain medical conditions.

PRIME CUTS

All Canadian Beef raised without hormones. Basted in wagyu butter and seasoned with Vancouver Island sea salt. Served with seasonal sides and locally inspired vegetables, and with a red wine jus.

THE DELMONICO

Aged 45 days, 16 ounce thick-cut rib-eye,
popularized by the Delmonico restaurant in New York 72

THE NEW YORKER

Berretta Farms, 12 ounce center cut
off of the striploin, grass fed 58

FILET MIGNON

6 ounce, black angus, grass fed,
hand-carved 52

CHOICE CUTS

seasoned with Vancouver Island sea salt and served à la carte.

PORTERHOUSE

MacLeod's Leap, 46 ounce,
charbroiled on the bone, carved for
sharing 136

A5 JAPANESE WAGYU

Miyazaki black Wagyu striploin,
2 ounces, seared rare 55

HEADLINERS

SABLE FISH

pan roasted filet, handmade gnocchi,
sautéed vegetables, Szechuan
lobster broth 48

LAMB SIRLOIN

pan seared, roasted Moroccan
chickpea ragù, pickled fennel slaw,
mint purée, spiced yogurt 46

PRAWN AGNOLOTTI

traditional hand-made pasta,
beetroot and ricotta cheese filling,
tiger prawns, dill cream sauce,
pickled beet 38
without seafood V 26

SEAFOOD RISOTTO

sable fish, prawns, scallops, mussels,
lobster butter, Carnarolli rice,
Parmesan Reggiano 38
without seafood V 28

ACCOMPANIMENTS

PEPPERCORN SAUCE	5	ROASTED BRUSSELS SPROUTS	14
POPLAR GROVE BLUE CHEESE	6	OKANAGAN SEASONAL VEGETABLES	12
GRILLED PRAWNS	12	SAUTÉED MUSHROOMS	14
SEARED SCALLOPS	14	GNOCCHI	10
FARMCREST CHICKEN	12	POTATO LATKE	8
		STEAK-CUT FRIES	8

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