

# HAPPY HOUR

2PM - 5PM & 9PM - 11PM

*7 days a week*

## FOOD

Braun's Burger, Sirloin  
Roast and All Pre-Shows

*5<sup>00</sup> off*

Seafood Tower

*120<sup>00</sup>*

Oysters

*15<sup>00</sup>*

## WINE

House pours (6oz)

*12<sup>00</sup>*

All bottles (750ml)

*25<sup>00</sup> off*

## DRAFT

Erica Jane Pilsner (20oz)

*5<sup>00</sup>*

## COCKTAILS

All Specialty and Classic  
Cocktails (2oz)

*4<sup>00</sup> off*

Book your Christmas Party  
Today

Ask about New Years and our  
upcoming events

Happy Hour All Day Every  
Monday

[erica-jane.com](http://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

### STEAK TARTARE

AAA beef with traditional garnishes,  
64 degree poached egg, roasted  
bone marrow, toast 24

### PESTO CROQUETTES <sup>V</sup>

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,  
Ahi tuna, poached prawn cocktail,  
steamed and chilled mussels,  
octopus salad 150

### AHI TUNA CRUDO

tuna carpaccio, black puffed rice,  
plum confiture from Chef Braun's  
family farm 28

### SCALLOP CHOWDER

oat crusted seared scallops, potato  
and herb cream sauce 19

### ARTISAN CHEESES <sup>V</sup>

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

## OPENING ACTS

### SEASONAL GREENS <sup>V</sup>

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

### CIOPPINO

white wine steamed seafood and  
shellfish, roasted lobster broth, herb  
pesto, green olive tapenade 24

### SIRLOIN ROAST

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

### CAESAR

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

### CORNISH GAME HEN

roasted breast with confit  
croquettes, peanut purée, concord  
grape preserve 28

### BRAUN'S BURGER

6oz BC beef, crispy cured pork,  
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

Char Broiled then rested in herbed tallow. 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 69

### THE NEW YORKER

Berretta Farms Ontario,  
10 ounce center cut off of the  
striploin, grass fed 48

### FILET MIGNON

Prince Edward Island's pride and joy,  
6 ounce potato and grass fed,  
hand-carved 56

## CHOICE CUTS

*seasoned with Vancouver Island sea salt and served a la carte.*

### PORTERHOUSE

MacLeod's Leap, 46 ounce,  
charbroiled on the bone, carved for  
sharing 132

### 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

### BISON SHORTRIB

red wine braised wagyu meatballs,  
cornbread, caramelized onions,  
cranberries 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

poached crab, sable fish, lobster  
butter, Carnarolli rice, Parmesan  
Reggiano, pumpkin seed pesto,  
shaved Brussels slaw 38  
*without seafood* V 28

## ACCOMPANIMENTS

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