



LUNCH

APPETIZERS

ALBACORE TUNA TARTARE crème fraîche, crusty bread	14
CHEF'S SEASONAL SOUP	9
AAA ALBERTA BEEF CARPACCIO parmigiano reggiano, arugula, olive oil	15
NORTH ARMS FARMS ROASTED BEET SALAD fresh goat milk curd, Lillooet honey, bitter greens, hazelnuts	13 sm / 25 lg
CAESAR SALAD baby gem lettuce, creamy caesar dressing, Maple Hills free-run mollet egg, anchovy, garlic croutons add salmon fillet - 12 add chicken breast - 12	14

SANDWICHES *served with house-cut fries*

HOTEL GEORGIA CLUB turkey breast, house-cured bacon, fontina cheese, lettuce, tomato, mayonnaise, cranberry sourdough	18
BURGER DECADENCE AAA beef patty, braised beef short rib, blue cheese, tomato-fig relish, arugula, porcini butter, brioche bun	22
CLASSIC BURGER AAA beef patty, house-cured bacon, fontina cheese, lettuce, tomato, brioche bun	18

'THE KING' FRIED CHICKEN SANDWICH Spiced buttermilk fried chicken, pickled slaw, remoulade, sesame brioche bun	20
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ENTREES

STEAK FRITES 7oz. Angus beef strip loin, house-cut fries, tomato-thyme jus	29
PAN-SEARED KUTTERA SALMON FILLET cauliflower, herb beurre blanc	27
CHICKEN 'POT PIE' <i>Rosstown Farms</i> chicken, creamy velouté, lemon and thyme biscuit	16
BAKED POLENTA WITH GOAT CHEESE mushroom and green pea ragout, sun-dried tomato and olive tapenade	23
PIZZA FUNGHI mushroom trio, caramelized onions, goat cheese, garlic cream	18
1927 SALAD green beans, tomato, cucumber, chicken breast, avocado, blue cheese, egg, butter lettuce lemon-caper vinaigrette	23
RUSTICHELLA PENNE ARRABBIATA tomato concasse, peperoncino, parmigiano reggiano	18

SIDES

GREEN SALAD	6
ROASTED SEASONAL ROOT VEGETABLES	8
HOUSE-CUT FRIES	8



All seafood options on this menu are recommended by the Vancouver Aquarium as ocean-friendly.
Consuming raw or undercooked items may increase your risk of foodborne illness.