



GROUP DINNER MENU

Wine pairings by our sommelier available upon request.
Please choose one of the three dinners for your group.

ENGLISH BAY DINNER

*\$59.00 per person

APPETIZER

WEST COAST CLAM CHOWDER

cream, bacon, thyme

OR

CLASSIC CAESAR SALAD

crisp romaine hearts, freshly grated parmesan

MAIN

WILD SOCKEYE SALMON

lemon herb beurre blanc

OR

MISO MARINATED SABLEFISH

jasmine rice, sweet soy

OR

GRILLED PESTO CHICKEN LINGUINE

artichoke, sun dried tomato, pine nuts, parmesan

OR

NEW YORK STRIPLOIN 7OZ

CANADIAN ANGUS RESERVE

garlic mashed potatoes, seasonal vegetables

*ENHANCE TO PRAWN SURF & TURF ADD 8.95

DESSERT

TIRAMISU

mascarpone, espresso

OR

VANILLA GELATO

chocolate sauce

LION'S GATE DINNER

*\$69.00 per person

APPETIZER

CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail sauce

OR

WEST COAST CLAM CHOWDER

cream, bacon, thyme

OR

ICEBERG WEDGE

blue cheese, bacon, tomato

MAIN

WILD SOCKEYE SALMON

lemon herb beurre blanc

OR

JUMBO PRAWNS

sautéed, parsley pistou butter

OR

MISO MARINATED SABLEFISH

jasmine rice, sweet soy

OR

CENTRE CUT PORK CHOP

apple compote, mashed potatoes

OR

NEW YORK STRIPLOIN 10OZ

CANADIAN ANGUS RESERVE

truffle parmesan frites, seasonal vegetables

*ENHANCE TO PRAWN SURF & TURF ADD 8.95

DESSERT

TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie

OR

CHOCOLATE LAVA CAKE

vanilla gelato, amarena cherries

OR

NEW YORK CHEESECAKE

seasonal fruit compote

*VEGETARIAN OPTION

VEGETARIAN LINGUINE

fresh grilled market vegetables,

artichokes, garlic parsley pistou

in a rosé sauce

STANLEY PARK DINNER

*\$79.00 per person

APPETIZER

BRANDIED LOBSTER BISQUE

lobster chantilly

OR

ASSORTED TENDER GREENS

apple, pecan, dried cranberry, blue cheese crumble

OR

BEEF CARPACCIO

grainy mustard aioli, roasted garlic, capers, parmesan

OR

CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail sauce

MAIN

WILD SOCKEYE SALMON

lemon herb beurre blanc

OR

MISO MARINATED SABLEFISH

jasmine rice, sweet soy

OR

SCALLOPS

pan seared, garlic pistou butter

OR

CENTRE CUT PORK CHOP

apple compote, mashed potatoes

OR

NEW YORK STEAK 10OZ CANADIAN ANGUS RESERVE

& ALASKAN KING CRAB LEGS

garlic mashed potato, seasonal vegetables, drawn butter

DESSERT

TIRAMISU

mascarpone, espresso

OR

CHOCOLATE LAVA CAKE

vanilla gelato, amarena cherries

OR

TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie

ENHANCE YOUR MENU serves 4 - 6 people

CHOP HOUSE PLATTER *24.00 per platter*

creamed spinach, macaroni & cheese, baby carrots

SURF PLATTER *45.00 per platter*

sautéed scallops, jumbo prawns, steamed half lobster

JOE'S PLATTER *50.00 per platter*

whole steamed lobster, alaskan king crab legs

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination. - Vancouver Medical Health Officer

Our Chef Team can accommodate any dietary restriction, such as vegetarian options. Please allow 48 hours notice. Prices are exclusive of applicable taxes and gratuities.

Contact our Group & Event Coordinators at 604-685-4040 or events@joefortes.ca to finalize the details of your event. Please note, menus are subject to change.