



GROUP LUNCH MENU

Wine pairings by our sommelier available upon request.

Please choose one of the three lunch options for your group.

BUTE LUNCH

*28.00 per person

APPETIZER

WEST COAST CLAM CHOWDER
cream, bacon, thyme
OR

CLASSIC CAESAR SALAD
crisp romaine hearts, freshly grated parmesan

MAIN

CEDAR SMOKED WILD SALMON
ravioli, forest mushroom, cream, tomato, sweet peas
OR

5 OZ SIRLOIN STEAK
roasted garlic mashed potatoes, cabernet jus
OR

GRILLED PESTO CHICKEN LINGUINE
artichoke, sun dried tomato, pine nuts, parmesan

DESSERT

TIRAMISU
mascarpone, espresso
OR

VANILLA GELATO
chocolate sauce

ROBSON LUNCH

*32.00 per person

APPETIZER

BRANDIED LOBSTER BISQUE
lobster chantilly
OR

ICEBERG WEDGE
blue cheese, bacon, tomato

MAIN

WILD SOCKEYE SALMON
lemon herb beurre blanc
OR

7 OZ SIRLOIN STEAK
roasted garlic mashed potatoes, cabernet jus
OR

GRILLED PESTO CHICKEN LINGUINE
artichoke, sun dried tomato, pine nuts, parmesan

DESSERT

TAHITIAN VANILLA CRÈME BRÛLÉE
vanilla whip cream
OR

CHOCOLATE LAVA CAKE
vanilla gelato, amarena cherries

GEORGIA LUNCH

*38.00 per person

APPETIZER

CLASSIC JUMBO PRAWN COCKTAIL
fresh horseradish, Joe's cocktail sauce
OR

BRANDIED LOBSTER BISQUE
lobster chantilly
OR

ASSORTED TENDER GREENS
apple, pecan, dried cranberry, blue cheese crumble

MAIN

MISO MARINATED SABLEFISH
jasmine rice, sweet soy
OR

WILD SOCKEYE SALMON
lemon herb beurre blanc
OR

JUMBO TIGER PRAWNS
parsley pistou butter
OR

7 OZ NY STEAK
roasted garlic mashed potatoes, cabernet jus

DESSERT

TIRAMISU
mascarpone, espresso
OR

CHOCOLATE LAVA CAKE
vanilla gelato, amarena cherries
OR

TAHITIAN VANILLA CRÈME BRÛLÉE
vanilla whip cream

*VEGETARIAN OPTION

VEGETARIAN LINGUINE
fresh grilled market vegetables,
artichokes, garlic parsley pistou
in a rosé sauce

ENHANCE YOUR MENU

OYSTERS & BUBBLE
toast to your success with freshly shucked oysters and chilled bubble 14.00 per person

CHOP HOUSE PLATTER
creamed spinach, macaroni & cheese, baby carrots 24.00 per platter -serves 4-6 people

SURF PLATTER
sautéed scallops, jumbo prawns, half steamed lobster 45.00 per platter -serves 4-6 people

JOE'S PLATTER
whole steamed lobster, alaskan king crab legs 50.00 per platter -serves 4-6 people

JOE'S HOUSE COFFEE & BISCOTTI
frangelico, baileys, espresso, whipped cream 7.00 per person

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.