



LOUNGE MENU

Monday – Thursday 11:30 to Close

Saturday – Sunday 1:30 to Close

Kennebec Potato Chips 12
smoked onion dip (V)

Baked Baby Jemma Brie 18
honey roasted pears, roasted garlic,
Agassiz hazelnuts, crackers (V)

Crispy Chicken Wings 18
ras el hanout honey glaze

Beer Battered Cod Beignets 15
smoked sablefish brandade, tartar sauce,
spicy pickles, capers

Meat and Cheese 34
Golden Ears cheeses, artisanal charcuterie,
house mustard, rooftop honey, preserves

Char-Grilled Angus Cheeseburger 25
ARC sauce, cheddar, pickles, onion, lettuce, tomato, brioche bun
choice of: ARC caesar salad or sea salted fries

The Vegetable Burger 24
house made vegetarian patty, ARC sauce, avocado, arugula,
brioche bun, choice of: ARC caesar salad or sea salted fries (V)

Smoked Turkey Sandwich 25
bacon, tomato, arugula, provolone, aioli,
roasted garlic loaf
choice of: ARC caesar salad or sea salted fries (P)

Grilled Cheese and Tomato Soup 22
fontina, parmesan butter, crispy sourdough (V)

Cobb Salad 24
baby gem lettuce, onion, tomato, bacon, blue cheese,
herbs, yogurt dressing; (P)
choice of: chicken breast, garlic-chili prawns,
steelhead, spicy tofu (V)

ARC DINNER

Available daily from 5:00pm to close

APPETIZERS

Humboldt Squid 18
chorizo iberico de bellota, potato, tomato,
castelvetrano olives, saffron aioli (P)

ARC Caesar Salad 16
anchovy vinaigrette, garlic parmesan breadcrumbs (V)

Confit Kabocha Squash 18
Ibérico de cebo, stracciatella, basil,
cherry agrodolce (P)

Arugula Salad 16
grilled pear, walnuts, parmesan,
aged balsamic, olive oil (V)

Nutty Squash Bisque 14
butternut squash, toasted pecans, nutmeg cream (V)

MAINS

Sakura Pork Tomahawk 36
oka gratin, cider braised cabbage,
ham bone soubise (P)

Beef Bourguignon 36
braised shortrib, bacon, carrot, mushrooms,
onions, new potatoes, braising jus (P)

Certified Angus Beef Striploin 49
mushroom fricassée, sunchoke, braising greens,
smoked horseradish butter

Pan Roasted Gindara Sablefish 46
gai lan, cabbage, shimeji mushrooms,
spicy dashi daikon broth

Pappardelle Pasta 34
lamb ragout, bastardo del grappa

Smoked Du Puy Lentils 28
delicata squash, sweet potato, brussel sprouts, spinach, poached
free range egg (V)

DESSERTS

Lemon Earl Grey Crèmeux 12
earl grey sablé breton, sour candied citrus peel, meringue (V)

Masala Chai Carrot Cheesecake 12
pistachio soil (V)

Canadian Maple Pie 12
maple custard, seedy streusel (V)

Belgian Chocolate Fondue 22
Banana, strawberry, pineapple, pretzels, coconut macaroons, mini
donuts

(GF) – GLUTEN FREE

(V) - VEGETARIAN - Veg

(P) - CONTAINS PORK

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.