

CLOUD 9

www.empirelandmarkhotel.com

www.cloud9restaurant.ca

SOUPS	CLOUD 9 DAILY SOUP.....	7-
	EMPIRE SEAFOOD CHOWDER..... With Arctic Clams & Thai Chili Sauce	9-
EARTHLY GREENS	CLOUD 9 LIGHT GREENS..... Fraser Valley Baby Greens with Vinaigrette Dressing, Crumbled Gorgonzola & Toasted Pecans	8-
	TRADITIONAL CAESAR SALAD with GRILLED ASPARAGUS.....	10-
	ADD Bay Shrimp or Chicken...	12-
	GRILLED KING PORTOBELLO MUSHROOM SALAD Marinated Portobello Mushroom with Baby Spinach Salad with Vinaigrette Dressing	12-
HEARTY STARTERS	CALAMARI Deep Fried Squid served with Tzatziki Sauce	10-
	CLASSIC BAKED ESCARGOT IN GARLIC BUTTER.....	10-
	TRADITIONAL PRAWN COCKTAILS.....	10-
	ALMOND CRUMBFRIED GOAT CHEESE CAKE with Fresh Mixed Green in a Honey Strawberry Dressing	12-
	OCEAN FRESH OYSTERS With Cocktail Sauce & Asian Mignonette Half Dozen	12-
	One Dozen	22-
	CLAMS & MUSSELS West Coast Clams & Mussels served in a White Wine & Curry Coconut Cream Sauce	15-
All Dinner Entrées, Kids Menu not applicable, come with your choice of Mixed Salad or Daily Soup.		
<i>Cannot be combined with any other promotional offers: ie: Entertainment Coupons.</i>		
CLOUD 9 MAINS	“AS YOU LIKE IT” PACIFIC NORTHWEST SALMON..... Charbroiled, Poached or Blackened served with Stirred Fried Seasonal Vegetables, Roasted Garlic Mashed Potatoes or Roasted Rosemary Potatoes in Light Cream Beurre Blanc	30-
	SEAFOOD	
	CHARRED MARINATED SABLEFISH..... Seared Black Cod with Leek Fondue & Sweet Soy Cream	32-
	WEST COAST CIOPPINO..... Tiger Prawn, Mussels, Clams, Salmon, Sablefish & Scallops in a Tomato White Wine Fennel Broth	40-

Prices subject to applicable taxes and change without notice.

There's a minimum expenditure for dining in the restaurant – one entrée per person (Excluding Kid's Menu). A 15% Gratuity will be added to the bill for groups of 10 or more people.

CLOUD 9

www.empirelandmarkhotel.com

www.cloud9restaurant.ca

GRILL	SLOW ROASTED FREE RANGE CHICKEN BREAST.....	32-
	Chicken Breast Stuffed with Chorizo & Goat Cheese in Wild Mushroom Sauce	
Served With (Unless specified):	GRILLED TENDERLOIN OF BEEF.....	35-
	6 oz. Tenderloin served with Oven Dried Tomato Chutney in Cabernet Demi-glaze Sauce	
Seasonal Vegetables	HERBED DIJON RACK OF LAMB.....	35-
&	Served with Oven Roasted Potatoes & Seasonal Vegetables in Rosemary Au Jus	
CHOICE OF:	SLOW ROASTED ALBERTA TRIPLE-A PRIME RIB.....	35-
Roasted Garlic Mashed Potatoes	THE LANDMARK MIXED GRILL.....	39-
	Grilled Beef Tenderloin, Lamb Chop, Tiger Prawns & Chorizo Sausage with Panache Vegetables in a Marsala Glaze	
Or	CLASSIC SURF & TURF.....	45-
Roasted Rosemary Potatoes	Grilled 8 oz. Canadian Certified Angus Striploin & Lobster Tail served with Lemon Garlic Butter Sauce	
Or	ADD ONs :	
Steamed Jasmine Rice	Sautéed Mushrooms.....5-	
	Tiger Prawns (2 pieces).....5-	
PASTA	LINGUINE PRIMA VERA.....	25-
	Served with Fresh Basil, Fresh Vegetable Forets in a Creamy Tomato Sauce	
	VEGETABLE RISOTTO.....	25-
	Served with Wild Mushroom Cured with Goat Cheese in a Roasted Tomato Cream Sauce	
	LINGUINE WITH PRAWNS & SCALLOPS.....	30-
	Tossed with Fresh Basil, Garlic & Olive Oil. Topped with Prawns & Scallops. Served with Garlic Bread	
	PENNE with CHORIZO (spicy).....	27-
	Penne tossed with Chorizo, Forest Mushrooms, Shallots, Sun-dried Peppers & Tomatoes in a Wild Thyme Cream Sauce	
	CLOUD 9 GNOCCHI PASTA.....	31-
	Diced Prime Rib & Chorizo with Potato, Leek, Onion Gnocchi in Sundried Tomato Pesto Cream Sauce	
KID'S MENU	KID'S CHICKEN FINGERS.....	15-
	Served with Golden French Fries	
(Small Portion)	KID'S PASTA (Linguine or Penne).....	15-
	Classic Tomato Sauce	

Prices subject to applicable taxes and change without notice.

There's a minimum expenditure for dining in the restaurant – one entrée per person (Excluding Kid's Menu). A 15% Gratuity will be added to the bill for groups of 10 or more people.