

ROYALE LUNCH

Artisan Green Salad confit tomato, Dancing Goats chèvre, tarragon vinaigrette	12
Caesar Salad double smoked bacon, grana padano, crispy baguette	13
Caramelized Onion Soup oka cheese crouton, green onion	13
Heirloom Tomatoes Dancing Goats pavane cheese, fine herbs, croissant crisps	14
“Montréal Smoked” Steelhead dill sour cream, house pickles, Alforno baguette	15
Gull Valley Tomato Orecchiette toasted pine nuts, charred broccoli pesto, Grizzly Gouda	17
Black Truffle “Mac & Cheese” Teatro guanciale, aged cheddar, breadcrumbs	17
Royale Poutine duck leg confit, cheese curds, pan gravy	17
Steamed Mussels Teatro nduja, white wine & tomato broth, baguette	19
Braised Short Rib Sandwich* double smoked bacon, horseradish aioli, cheese curds	19
Mushrooms on Toast* burnt lemon, Alforno sourdough, poached egg	17
Royale with Cheese Burger* gouda, red relish, mustard aioli	19
add bacon, mushroom or egg \$3	
Ballpark Hot Dog* lamb merguez, IPA mustard, green relish, salt & pepper peanuts	15
Steak & Fries* AAA 6oz Sirloin, marinated tomatoes, herb & shallot butter	25
Grilled Chinook Salmon Alberta bibb lettuce salad, Okanagan raspberry, tomatoes	25
“What Came First” Fried Chicken johnny cakes, sunny-side-up egg, “kimchi”	(1/4 chicken) 19
	(1/2 chicken) 29

*items served with fries | sub salad \$2, sub poutine \$4, sub mac & cheese \$4

SIDES

Selection of Alforno Bakery Breads	7
Sautéed Mushrooms	7
Frites & Aioli	7

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Tuesday - Friday | Lunch 11am - 2pm | Midday 2pm - 5pm | Dinner 5pm - Close
Saturday - Sunday | Brunch 10am - 2pm | Midday 2pm - 5pm | Dinner 5pm - Close

