

Lunch Menu

soup

chunky tomato soup
double smoked bacon, basil parmesan
8

chef's daily soup
7

appetizers

<p>fresh shucked B.C. oysters on ice black pepper mignonette fresh horseradish 3.5 each</p>
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marinated spring beetroot
salt spring island goat cheese, tarragon dressing
9

diva roll
tempura nori roll with smoked black cod, salmon & ponzu
12

salad

smoked trout nicoise
black olives, green beans, new potatoes, dijon vinaigrette
11/21

ultra rare seared albacore tuna salad
peashoots, daikon, shitake, sweet onion & soy dressing
13/22

crispy confit duck salad
arugula, orange, golden raisin dressing
11/21

diva's caesar salad
parmesan & garlic croutons, oven dried tomatoes
(add chicken or spot prawns 6)
10/19

*Vancouver coastal health advises: "The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination".

pasta

truffled potato & leek tortellini
oyster mushrooms, zucchini, chive butter sauce
18

smoked fraser valley chicken orecchiette
spring peas, asparagus, parsley
20

chorizo & clam angel hair pasta
sun-dried tomatoes, basil, extra virgin olive oil
21

sandwiches

montreal smoked meat reuben sandwich
havarti cheese, hot mustard, sauerkraut, root vegetable crisps
16

grilled prime angus burger
served with the usual suspects, thrice cooked kenebec potato fries
17
(Upgrade to DC burger 14)

diva's grilled chicken club
red cabbage slaw, fingerling potato salad
18

mains

double smoked bacon wrapped chicken leg
charred lemon crushed potatoes, sherry scented mushrooms
20

roasted cape scott halibut
asparagus & tarragon risotto, smoked ham hock froth
24

grilled AAA beef flat iron steak
baked potato puree, spinach, balsamic jus
25

milk poached smoked black cod
whole grain mustard spaetzle, fine herb vinaigrette
26

“Diva is proud to use the freshest local ingredients.”
- Executive Chef Quang Dang