



Through an eclectic blend of Pacific Northwest cuisine, North American resourcefulness, and Asian simplicity, the cuisine of EBO speaks a language unlike any other.

EBO will capture the taste buds of food lovers all over the world. We know that the moments that you are about to experience will be memories that will last life-long.

We hope that you will enjoy ... Bon Appetite!

## STARTER

### SOUP

#### **Chowder**

**\$10**

Spot Prawns, Crab, Leeks, Potatoes, Corn, Crisp Tiroler Bacon, Scallion Oil

#### **Wonton**

**\$9**

Duck Dumplings, Julienne Vegetables Piquant Duck Broth, Cilantro

### SALAD

#### **EBO Caesar Salad**

**\$10**

Crisp Romaine, Sourdough Croutons, Smoked Paprika-Anchovy Vinaigrette And Roasted Garlic Dressing

#### **Seasonal Mixed Greens**

**\$10**

Seasonal Greens, Candied Almonds, Tear Drop Tomatoes, Rice Wine Honey Vinaigrette

#### **West Coast Seafood Salad**

**\$17**

BC Spot Prawns, Smoked Salmon, Crab, Cold Water Shrimp & Mussels

With Pea Shoot And Frisee Salad, Sesame Pesto And Green Goddess Dressing

#### **Tataki of Albacore Tuna**

**\$14**

Daikon Cucumber Salad, Crisp Taro, Miso Vinaigrette, Shitake Mushroom Relish

#### **Seared Salmon and Spinach Salad**

**\$15**

Togarashi Crust, Hon Shimeji Mushrooms, Asian Pear, Soy- Balsamic Vinaigrette & Lemon Crème Fraiche

Our Kitchen is Your Kitchen  
Should you wish an item not found on our menu, please tell your server and we will do our best to accommodate your request.

## MAIN

### **Ebo Clubhouse**

**\$13**

Rustic Cranberry Bread, House Smoked Chicken, Bacon, Tomato Tapenade & Basil Mayonnaise

### **Pacific Halibut Sandwich**

**\$14**

Wasabi Mayonnaise, Pickled Red Onion, Red Pepper Relish, Sesame Kaiser

### **All Natural Beef Burger**

**\$14**

Spring Creek Ranch Hormone Free Beef Burger, Roasted Onion, Mustard Relish, Canadian Bacon, Aged Armstrong Cheddar  
*add Mushrooms- \$3*

### **Chicken Cobb Salad Sandwich**

**\$12**

Crispy Buttermilk Chicken, Avocado, Canadian Bacon, Cashel Blue Cheese, Roasted Corn, Egg & Ranch Dressing

### **Gemelli**

**\$16**

Pasta, Asparagus, Tomato Jam, Toasted Pine Nuts, Ricotta Cheese

### **Steak**

**\$20**

AAA NY Striploin, French Beans, Home Cut Fries, Sauté Mushrooms, Burnt Soy Demi

### **Salmon**

**\$20**

Orzo Sauté, Crab, Brown Butter, Spinach, Hon Shimeji Mushrooms, Ginger, Scallions

### **Pad Thai**

**\$16**

Rice Noodle, Butternut Squash, Tamarind, Fried Tofu, Bean Sprouts, Peanuts, Chilies, Cilantro, Grilled Lime