

SERVING THE BEST BREAKFAST & BRUNCH IN THE NORTH!



THE
GOLDEN CLAW
LOUNGE & BISTRO
By PCB's Curry & Grill

**BREAKFAST & BRUNCH
DONE RIGHT!**

- ◆ LOCALLY SOURCED EGGS, MEATS & INGREDIENTS
- ◆ CRAFTED WITH QUALITY AND BEST INGREDIENTS
- ◆ UNIQUE AND HEARTY POUTINES
- ◆ SWEET AND SAVORY SPECIALTIES

LOCATED INSIDE
THE VIEW HOTEL

309 STUART DR W | FORT ST JAMES BC V0J1P0

SERVED EVERYDAY!
6AM - 3PM

CALL:
368-399-3043

DINE-IN • TAKEOUT • CATERING



OMLETTES

SERVED WITH HERB-FRIED
POTATOES & TOAST.



DENVER OMELETTE-17.99

Hardwood smoked bacon lardons, ham, green onions & mushrooms.



SALMON OMELET- 18.49

Smoked salmon, green onion, fried capers, dill oil.



VEGGIE SUPREME OMELETTE- 16.99

Mushrooms, tomatoes, red onion, peppers, spinach, choice of feta or cheddar. (Veg with gluten-friendly fingerling potatoes)



THE WESTERN MASALA OMELETTE -16.99

Jalapenos, chili peppers, turmeric, red onion, tomatoes & cilantro with sharp cheddar.



THE BENEDICT BAR

SERVED ON A BUTTER CROISSANT WITH BROWN BUTTER
HOLLANDAISE & HERB POTATOES.



TRADITION BENNY -18.99

Choose Artisan Rosemary Ham, Canadian Bacon, or Sliced Bacon.



SMOKED BRISKET BENNY - 20.99

Thinly shaved Montreal smoked brisket, smoky sweet mustard.



SMOKED SQUAMISH BENNY - 21.99

Wilted spinach & cold smoked salmon.



KOREAN BEEF BULGOGI BENNY -20.49

Shaved inside round beef, pepperonata.




THE GREENHOUSE STACKED BENNY -18.99

Wilted spinach, smashed avocado, tomato jam.



THE CHICKS THIGH BENNY (Grilled/Fried) -18.99

Pepperonata, juicy chicken thigh.



Artisanal

Early Eats

SAVOURY & LIGHT FAVORITES

Classic Breaky. \$18.00

Two Farm-Fresh Eggs Any Style. Choice of Meat: Hardwood Smoked Bacon, Back Bacon, Ham, or Artisan Sausages. Choice of Potatoes: Herb Roasted Potatoes, Gaufrettes, or Tater Tots. (Sub Potatoes for Artisan Greens or Gluten-Friendly Pesto Potatoes +\$1)

Sweet Tooth Breaky. \$19.00

Two Farm-Fresh Eggs Any Style. Choice of Meat: Hardwood Smoked Bacon, Rosemary Ham, Pork Bangers, or Chicken Bangers. AND your Choice of Griddle: Belgian Waffle, Buttermilk Pancake, or Brioche French Toast.

Chia Seed & Coconut Pudding. \$14.00

Banana Puree, Shredded Coconut, Coconut Milk, Chia Seeds, Berries, Syrup, Oats, Almonds, Pistachios.

Avocado Toast. \$18.00

Handmade Guacamole, Hummus, Rye Bread, Cherry Tomatoes. (Add-ons: Poached Egg +\$2.49, Smoked Salmon +\$3.99)

Breakfast Sammy. \$18.00

Artisan Ciabatta, Two Over-Hard Eggs. Truffle Mayo, Bacon, Guacamole, Arugula. Served with your Choice of Side: Criss-Cut Potatoes, Herb Potatoes, Fruit, or Salad.

OFF THE GRIDDLE

(Served with Quebec Maple Syrup & Butter)

Fried Chicken & Waffle. \$19.49

Crispy Belgian Waffle, Sweet & Spicy Chicken, Caramel, Pickles & Syrup.

Bacon & Buttermilk Waffle. \$17.99

Smoked Bacon-Stuffed Belgian Waffle, Caramel, & Syrup.

Baked Apple Pancake. \$17.99

Buttermilk Pancake, Baked Cinnamon Apples, Chantilly, & Syrup.

Not So Boring French Toast Trifle. \$18.99

Brioche French Toast, Lemon Curd, Berries, Pistachios, Torched Meringue Cookies.

Crepe Royale. \$17.99

French-Style Crepe, Vanilla Pastry Cream, Berries, Banana, Whipped Cream, Pistachios, Almonds, & Syrup.

Your Choice of One. \$13.99

Belgian Waffle, French Toast, or Buttermilk Pancakes. (Waffle contains Almond Extract)

ACCOMPANY ANY DISH

Add Berries - \$3.50

Add Whip Cream - \$2.00

MORNING FUEL

STACKED & READY

STACKED: HAND HELD ONES

Served with criss-cut potatoes, or sub for salad, fruit, or G.F. Buns (\$1.50)

-  **SMOKY CHUCK NORRIS SANDWICH/WRAP - 17.99**
Smoked Pulled Chicken, arugula, Bacon, tomatoes, Pesto mayo with Cashews
-  **SMOKED BRISKET SANDWICH/WRAP - 19.99**
Shaved Montreal-style Brisket, smoky-sweet mustard, Dill Pickle with Marble rye bread.
-  **THE PRIMAVERA VEGGIE WRAP - 17.99**
Homemade falafel, Hummus, cucumber, cilantro, mint, & Tzatziki
-  **FALAFEL BURGER - 18.99** Falafel burger & jalapenos
Homemade falafel, Hummus, Tzatziki, pickled onion, & Pickled Jalapenos, cilantro & dill
-  **THE ORIGINAL CALIFORNIAN BURGER - 20.99**
Angus Burger, OC Burger Sauce, arugula, red onion, avocado & sharp cheddar
-  **THE B.L.T. BURGER - 10.99**
Angus Burger, Truffle aioli, arugula, red onion, Pickles
-  **THE OG CHICKEN TIKKA BURGER/WRAP - 18.99**
Flame grilled chicken Tikka thigh, potato, Red onion, cilantro & sharp cheddar, mint aioli

STACKED: BLUE PLATE SPECIALS

-  **SHAKSHUKA - 16.99** Hand peppers, Jalapenos, zaatar spice, stewed tomatoes, feta, & fresh herbs, choice of eggs & sourdough Bread
-  **BURRITO DE HUEVOS - 17.99** Charred Tomato salsa, fried pinto beans, scrambled eggs, guacamole, sour cream, and Blistered Jalapenos
-  **PIEROGIES & POULET - 19.99** Hand Pinched Pierogies, smoked bacon, chicken, green onions, vinaigrette, Two sunny side eggs
-  **GNOCCHI BREAKFAST CARBONARA - 15.99** Gnocchi, Slow cooked Bacon lardons, Brown butter hollandaise, Grana Padano & Egg yolk
-  **THE CROWNED CROQUE MONSIEUR - 20.99** Rosemary Ham, sharp cheddar, Truffles, brown butter hollandaise, Shredded Padano, truffle paste, with French rye
-  **SCRAMBLED CREPE - 15.99** free run Eggs, mushrooms, tomatoes, bell peppers, spinach, Veggie Ajvar, Asiago cheese, Brown Butter Hollandaise
-  **EGG-CEPTIONAL BIRD CREPE - 19.99** mushrooms, Bacon lardons, Smoked chicken, Brown butter hollandaise & grana padano cheese

FUEL UP AT SUNRISE / SERVED DAILY



BUILD-YOUR-OWN SALAD BOWLS

Starting from \$5.99.
Comes with Mixed Lettuce & Cheese.



SELECT ONE DRESSING:

- | | | | |
|---|---|---|---|
|  |  |  |  |
| Raspberry Vinaigrette | Chipotle Mayo | Pesto Mayo | Chipote Truffle Mayo |

SALAD TOPPINGS & ADD-ONS

(+\$1.50 per topping, unless noted)

Bell Peppers	
Mushrooms	
Red Onion	
Green Onion	
Pickled Jalapeños	
½ Avocado	4.50
Parmesan	2.99
Spinach	2.00
Cherry Tomatoes	2.00
Olives	2.00

PROTEIN

(Starting from +\$3.99 to 5.00)

Falafel	3.99
Grilled Chicken	4.00
Smoked Chicken	4.00
Bacon Lardons	4.00
Smoked Salmon	4.00
Smoked Brisket	5.00
Diced Ham	4.00
Pork Carnitas	5.00
Short Ribs	4.00
Porchetta	5.00
Butter Chicken	5.00

SIDES

Extra egg	2.50	Smoked Ham	5.00
Toast & jam	4.00	Canadian Bacon	5.00
Fresh fruit	4.00	Bacon	5.00
Herb potatoes / Garrettes	5.00	Pork Bangers	6.00
Deep fried pierogies	11.99	Chicken apple Bangers	6.00
Half hass avocado	3.50	Sweet Heat Chicken	8.00

BEVERAGE BAR



Zero-Proof Mocktails:


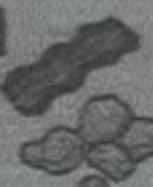
Pineapple Grapefruit Oasis	6.99
Raspberry Ginger Beer	5.99
Pomegranate Nositto	6.99
Lavender Lemonade	5.99
Northern Sunrise	4.99

House Juices (3.99 - 4.99):



Orange, Apple, Mango, Lemonade, Cranberry, Cranberry, Grapefruit
Coffee & Tea (3.49 - 3.99):
Various Hot and Cold Selections



BRUNCH POUTINES



 Served with Poached Eggs, Herb Potatoes, and Brown Butter Hollandaise, unless specified. 

 **The Harmony in a Bowl. 17.99** 
Artisan Cheese Curds,
Slow Cooked Bacon Lardons.

 **The Berkshire Royal. 21.49** 
Artisan Cheese Curds,
Italian Berkshire Roasted Pork, Black Truffles.


 **Chase the Chicks.** 
Artisan Cheese Curds, &
Hand-Pulled Smoky Chicken.

 **Butter Chicken Bowl. 18.99** 
Artisan Cheese Curds, Spiced &
Smoked Chicken Thigh, Butter
Sauce with Rice & Naan Bread

 **Hass & Cottage Cheese Bowl. 18.99** 
Hass Avocado, Fried Cottage Cheese

Get on the Short Ribs / Smoked Brisket. 22.99
 Artisan Cheese Curds, Philly
Style Sous-Vide Short Ribs on
OR Smoked Brisket, Bell Peppers,
Shaved Montreal Mustard

 **The Shell Camino. 20.99** 
Artisan Cheese Curds, Pinto Beans,
Tomato Salsa, Pickled Jalapenies,
Pickled Onions, & Spinach, Pork Carnitas.

Squamish Smoked Salmon Hash Bowl. 21.99 
Dill Salmon Laks, Fried Capers,
Fresh Dill, & Cheese Curds 

 **The Southern Classic Bowl. 16.99**
Crispy Fried Chicken, Cheese Curds,
Green Onions, Capen, Green Onions,
Pickled Jalapenos, Pickled Onions

MAKE IT GREEN



Sub Potatoes for Spinach or Arugula
Sub 1/2 Potatoes for 1/2 Spinach or 1/2 Arugula
Sub Gluten-Friendly Pesto Potatoes

