



HAMILTON STREET GRILL
A YALETOWN ORIGINAL

A contemporary, casual steakhouse featuring Certified Angus Beef along with a large selection of fresh seafood entrees, Hamilton Street Grill was one of the first restaurants to set the urban scene for what has now become one of Vancouver's most inspiring (and trendy) downtown districts. The long bar features wines by the glass, the dining room is a relaxing experience and the food is terrific quality at excellent value. Located close to sporting events & concert venues.

Dining room seats 120 or 200 for a standup reception. Individual areas seat smaller group sizes. Our private dining room has its own bar, stereo and a/v equipment. It is perfect for groups of 12 to 30 wanting a relaxed setting unwind; private enough to discuss and celebrate that special deal. The private room is subject to minimum food and beverage spends. Seasonal rates apply for entire restaurant buyouts.

Hamilton Street Grill
Chef/Owner Neil Wyles-
Casual fine dining. Steak and seafood cuisine

*A contemporary, casual steakhouse featuring Certified Angus Beef along with a large selection of fresh seafood entrees. Private room with pool table, long bar featuring wines by the glass. *

1009 Hamilton Street
Yaletown, Vancouver, BC V6B 2R9
604-331-1511
hamiltonstreetgrill@telus.net
www.hamiltonstreetgrill.com

Private Room - Yes for 25 (with a/v)
Buy Outs - Yes
Capacity: Sit Down 140/ Patio 40/ Bar 18
Stand-up 200

Hours: Dinner - Monday - Saturday 5:00 pm to close
Sundays 5:00 pm - 11:00 pm
Lunch - Tuesday - Friday - 11:30 am to 2:30 pm
Brunch - Saturday and Sunday - 11:00 to 3:00



DINNER

Party and Group Menus

Menu #one

Caesar salad with focaccia crouton and Reggiano cheese

or

Organic greens with English Stilton, toasted pecans and sliced pears

or

Cream of roasted tomato soup with olive tapenade crostini

Certified Angus Beef

New York with shallot red wine demi glace

or

Grilled Wild Sockeye Salmon

Avocado puree, shallot and herb salad, prosciutto crisp, cumin scented basmati

or

Woodland mushroom risotto with truffle oil

Choice of warm gingerbread pudding with ginger and pumpkin ice cream, caramel sauce

or

New York style baked cheesecake, fruit compote

or

Vanilla bean crème brûlée

or

Belgian chocolate mousse

\$44 per person

exclusive of taxes and 18 % gratuity



DINNER

Party and Group Menus

Menu #two

Salad of Winter Greens with balsamic vinaigrette

Shaved Carpaccio with Asiago, crispy capers and Dijon aioli

or

Seared Crab cake with organic greens and preserved lemon aioli.

or

Cream of roasted tomato soup with olive tapenade crostini

Certified Angus Beef

Bacon wrapped filet mignon with shallot red wine demi glace

or

Seared Qualicum scallops on vegetable risotto with lemon butter sauce.

or

Grilled duck breast on duck confit risotto and sun dried cherry demi glace

Choice of warm gingerbread pudding with ginger and pumpkin ice cream, caramel sauce

or

New York style baked cheesecake, fruit compote

or

Vanilla bean crème brûlée

or

Belgian chocolate mousse

\$54 per person

exclusive of taxes and 18 % gratuity