



## GROUP MENUS

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## GROUP MENU

### LUNCH

#### STARTERS

Your choice of one of the following:

##### Baby Kale Caesar

Baby kale, romaine hearts, house made Caesar dressing, Grana Padano cheese, crispy capers, parmesan panko crumble

##### Heritage Greens

Local greens, shaved vegetables, local Ambrosia apples, raisins, candied pumpkin & sunflower seeds, feta cheese, apple cider vinaigrette

##### Seasonal Soup

Ask your server for our current house made selection

Suggested pairing: Farnese Fantini Pinot Gris  
(Abruzzo, Italy) 6oz ~ \$8, 9oz ~ \$12

#### MAINS

Your choice of one of the following:

##### JRG Cheeseburger

Hand pressed patty, American cheese, secret sauce, iceberg lettuce, tomato, and pickles

##### Prawn Tacos

Charred pineapple salsa, cilantro, avocado crema

##### Fraser Valley Beet Salad with Chicken or Poached Prawns

Roasted red and golden beets served with goat cheese crème fraîche, arugula, candied seeds, with your choice of chicken or poached prawns

Suggested pairing:  
Prospect Winery Larch Tree Riesling (Okanagan Valley, BC)  
6oz ~ \$8, 9oz ~ \$12

#### DESSERT

##### Chocolate Chip Cookie

Baked to order, topped with a scoop of vanilla ice cream and house made salted caramel sauce

Suggested pairing: Taylor Fladgate Late Bottle  
Vintage Port 2008 ~ \$7.25

Plus Applicable Tax And Gratuity  
Gluten Free And Vegetarian Options Are Available Upon Request  
Substitutions or modifications may result in an additional charge

191122



## GROUP MENU

### DINNER 1

Includes 1 Complimentary Glass of Bubbles Per Guest

#### STARTERS

Your choice of one of the following:

##### Baby Kale Caesar

Baby kale, romaine hearts, house made Caesar dressing, Grana Padano cheese, crispy capers, parmesan panko crumble

##### Heritage Greens

Local greens, shaved vegetables, local Ambrosia apples, raisins, candied pumpkin & sunflower seeds, feta cheese, apple cider vinaigrette

##### Seasonal Soup

Ask your server for our current house made selection

##### Oyster Trio

All oysters served with house made mignonettes, lemon and fresh horseradish

Suggested pairing: Farnese Fantini Pinot Gris  
(Abruzzo, Italy) 6oz ~ \$8, 9oz ~ \$12

#### MAINS

Your choice of one of the following:

##### Master Chicken

A championship plate of fried chicken that brought JRG Chef David Jorge his Master Chef Canada title. Served with Bourbon bacon corn and mashed potatoes

##### Top Sirloin

Cut from 100% AAA Canadian Black Angus, our sirloin steak has a great flavour profile and is aged for thirty five days for maximum tenderness

UPGRADE TO FILET + \$10 PER GUEST  
ADD Lobster Tail + \$19, or Sautéed Prawns \$6

##### Lobster & Prawn Burger

A signature lobster and prawn meat patty served on a potato bun with lettuce, tomato, red onion and smoked bacon

##### Hero Cauliflower Bowl

Soy lemongrass cauliflower, brown jasmine rice, pickled ginger, edamame, fresh mango, nori, wonton crisps  
ADD Lemon Herb Chicken +\$4

Suggested pairing: Chapter Estates Blank Canvas Red  
(Okanagan Valley, BC) 6oz ~ \$7.50, 9oz ~ \$10.50

#### DESSERT

##### Chocolate Chip Cookie

Baked to order, topped with a scoop of vanilla ice cream and house made salted caramel sauce

Suggested pairing: Taylor Fladgate Late Bottle  
Vintage Port 2008 ~ \$7.25

Plus Applicable Tax And Gratuity  
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## GROUP MENU

### DINNER 2

Includes 1 Complimentary Glass of Bubbles Per Guest

#### STARTERS

Your choice of one of the following:

##### East Coast Lobster Roll (x2)

Nova Scotian lobster salad with lemon aioli, pickled red onions in a buttery roll

##### Lobster Chowder

Rich lobster velouté, corn, potatoes, bacon and fresh herbs

##### Heritage Greens

Local greens, shaved vegetables, local Ambrosia apples, raisins, candied pumpkin & sunflower seeds, feta cheese, apple cider vinaigrette

Suggested pairing: Backyard Vineyards Nosey Neighbour Red  
(Langley, BC) 6oz ~ \$10, 9oz ~ \$14

#### MAINS

Your choice of one of the following:

##### Harvest Chicken

Pan roasted local chicken breast, house made potato gnocchi, caramelized root vegetables, carrot-brown butter puree, truffle chicken jus

##### Sablefish

The dish that started it all. Pan fried sablefish dressed with miso mayonnaise, served with a bacon, fingerling potato salad, seared asparagus and baby carrots

##### Wagyu Tri Tip

Cooked sous-vide and pan seared, served with mashed potatoes, and bacon cream corn

ADD: Lobster Tail + \$19, or Sautéed Prawns \$6

##### Lobster and Prawn Linguine

San Marzano tomato sauce, garlic, red onion, Calabrian chili peppers, basil, served with sliced filone garlic bread

Suggested pairing: J Lohr Estates Seven Oaks, Cabernet  
Sauvignon (Paso Robles, California) 6oz ~ \$13, 9oz ~ \$18

~ or ~  
Quail's Gate Chardonnay  
(Okanagan Valley, BC) 6oz ~ \$11, 9oz ~ \$16

#### DESSERT

##### Chocolate Chip Cookie

Baked to order, topped with a scoop of vanilla ice cream and house made salted caramel sauce

Suggested pairing: Taylor Fladgate Late Bottle  
Vintage Port 2008 ~ \$7.25

Plus Applicable Tax And Gratuity  
Gluten Free And Vegetarian Options Are Available Upon Request  
Substitutions or modifications may result in an additional charge

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