

APPETIZER

pan-seared sea scallops, glazed Woodgate farm pork belly, celery root puree, sumac vinaigrette [GF]	22
Belle river rock crab cakes, dill remoulade, young greens	19
Dungeness crab and coconut bisque, kafir lime leaf, charred bay oil [GF] 🌿	18
rare seared ahi tuna tataki, crispy tempura bits, edamame, sesame dressing, avocado aioli 🌿	17
char-grilled Humboldt squid, corn salsa, popped sorghum, chipotle dressing [GF] 🌿	17
roast beets, frisée, toasted hazelnut, radish, goat cheese and tree island yogurt caraway dressing [GF] 🌿	16
little gem lettuce Caesar, parmesan grissini, white anchovy, pancetta	15

🌿 *Boathouse spa inspired cuisine created with balanced nutrition and wellness in mind.*

[GF] *Prepared without the addition of ingredients containing gluten.*

We partner with local farmers and producers including Woodgate Farm, Saanich Organics, Tree Island Yogurt, The Very Good Butcher, Cowichan Bay Seafood, Natural Pastures Cheese Company and Island Farmhouse Poultry to source premier local ingredients.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

ENTREE

charbroiled premium Angus beef, market vegetables, red wine peppercorn jus [GF]	
7oz filet mignon	49
8/12oz NY strip	37/49
seafood bouillabaisse, saffron, tomato and fennel broth [GF] 🌿	39
salmon mi cuit, crunchy spot prawn cakes, turmeric ginger emulsion [GF] 🌿	38
roast Woodgate farm chicken breast, creamy parmesan polenta, morel mushrooms [GF]	36
masala glazed duck breast, crispy chick peas, preserved cherry [GF]	36
pan roast ling cod, beluga lentils, chorizo, mushroom, soy, brown butter [GF] 🌿	34
potato gnocchi, braised angus beef short rib, chanterelle mushrooms	32
carnaroli risotto, roast squash, pine nuts [GF]	28
truffle fries 8	roast mushrooms 8
broccoli gratin 12	roast fingerling potatoes 8

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