

APPETIZERS

PLOUGHMAN	24/34
artisan meats and cheese, bread, pickles and chutney	
BARBECUE CHICKEN NACHOS [GF]	16/25
hot peppers, pickled onion, tomato, olive, cheddar and jack cheese served with salsa roja and sour cream	
<i>add fresh guacamole 8</i>	
MUSSELS SAILOR STYLE [GF]	22
sautéed with shallot, garlic, leek, herbs and white wine	
CRUNCHY SPOT PRAWN CAKES [GF] 🌿	18
cucumber cashew relish	
CHICKEN WINGS [GF]	18
classic buffalo, maple barbecue or salt and pepper	
AHI TUNA TATAKI 🌿	17
crispy tempura bits, pickled shimeji mushroom, edamame, apple miso dressing and avocado aioli	
CHAR-GRILLED HUMBOLDT SQUID [GF] 🌿	17
roast corn salsa, popped sorghum, chipotle dressing	
TRUFFLE FRIES [GF]	14
garlic aioli, truffle oil and shaved parmesan	
CAULIFLOWER PAKORA [GF]	12
mango tamarind chutney	
FRENCH FRIES OR YAM FRIES [GF]	8
SAGE & LEMON ROAST ALMONDS [GF]	7
WARM MARINATED OLIVES [GF]	7

SOUPS

ONION SOUP GRATINÉE	18
Woodgate farm beef bone broth, Miranda Kaiser cheese, caramelized onions and crouton	
PACIFIC CHOWDER [GF]	16
smoked bacon, fingerling potatoes and fresh seafood	
FEATURE SOUP	9

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SALADS

OAK BAY COBB [GF] 18
bacon, avocado, blue cheese, boiled egg and white balsamic vinaigrette

ROAST BEET SALAD [GF] 🌿 18
frisée, toasted hazelnut, radish, goat cheese and tree island yogurt caraway dressing

CAESAR SALAD 16
roast garlic dressing, shaved parmesan, bacon, cherry tomato and crouton

MARKET GREENS [GF] 🌿 15
dried cranberry, toasted almonds, cucumber, tomato and white balsamic vinaigrette

add grilled prawns, salmon or chicken breast 8

SANDWICHES

with French fries, yam fries, feature soup or market greens

STEAK SANDWICH 25
grilled sirloin steak, toasted baguette, caramelized onion and parmesan mustard dressing

GRILLED SALMON SANDWICH 22
avocado, sprouts, red onion and garlic aioli on a poppy seed and onion bun

GRILLED CHICKEN CLUB 20
smoked bacon, lettuce, tomato and garlic mayo

SNUG BURGER 19
Angus chuck patty, crispy and shaved onions, smoked pepper aioli, lettuce, tomato, dill pickle and cheddar
add smoked bacon 3

THE VERY GOOD BUTCHER VEGAN BURGER 19
local and organic plant based patty, shaved and crispy onions, sprouts, tomato, pickles and avocado aioli

ROAST PORTOBELLO & AVOCADO WRAP 17
goat cheese, smoked pepper aioli, crispy onions and sprouts

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FLATBREAD PIZZA

SMOKED SALMON crème fraiche, caper, red onion and arugula	21
MUSHROOM & BACON ricotta, pesto, arugula and shaved parmesan	20
GRILLED CHICKEN & PESTO tomato, onion, goat cheese and aged balsamic	19
VERDURA tomato, olives, mushrooms, mozzarella and arugula	18
MARGHERITA tomato, fresh mozzarella, basil and aged balsamic	17

MAINS

STEAK & CHIPS [GF] 8oz. Angus NY strip, French fries, frisée salad and peppercorn jus	38
HONEY & DUKKAH GLAZED SALMON [GF] 🌿 beluga lentils, roast squash and black lemon broth	32
POTATO GNOCCHI braised angus beef short rib, chanterelle mushrooms	32
SEAFOOD SPAGHETTI clams, mussels, prawns, olive oil, garlic and tomato	28
FISH & CHIPS beer battered lingcod, French fries and tartar sauce	19/25
CHICKEN SOUVLAKI 🌿 quinoa tabbouleh, warm pita and tzatziki sauce	24
SPAGHETTI CARBONARA hardwood smoked bacon, egg yolk, parmesan, black pepper and broccolini	22
RED LENTIL AND TOFU CURRY cauliflower pakora, naan and mango tamarind chutney	22

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DESSERT

COFFEE CREAM CHEESECAKE chocolate ginger crust and chocolate mousse	12
STICKY TOFFEE PUDDING rolled oat crumble, brandy sauce and vanilla ice cream	12
LEMON TART fresh berries and raspberry sauce	12
PUMPKIN SPICE TIRAMISU amaretto crème anglaise	12
CHERRY & COCONUT PANNA COTTA [GF] 🌿 cherry confit and chocolate cake crumb	12
TONKA BEAN CRÈME BRULEE [GF] fresh berries	12

🌿 *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.

 **ocean wise.** ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE

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