

# Appetizers

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CRUNCHY SPOT PRAWN CAKES [GF] 🌿	18
cucumber cashew relish	
ROAST BEET SALAD [GF] 🌿	18
frisée, toasted hazelnut, radish, goat cheese and tree island yogurt caraway dressing	
AHI TUNA TATAKI 🌿	17
crispy tempura bits, pickled shimeji mushroom, edamame, apple miso dressing and avocado aioli	
PACIFIC CHOWDER [GF]	16
smoked bacon, fingerling potatoes and fresh seafood	
CAESAR SALAD	16
roast garlic dressing, parmesan, bacon, cherry tomato and crouton	
MARKET GREEN SALAD [GF] 🌿	15
dried cranberry, toasted almonds, cucumber, tomato and white balsamic vinaigrette	
FEATURE SOUP	9




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

# Entrees

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POTATO GNOCCHI	32
braised angus beef short rib, morel mushrooms	
SEAFOOD SPAGHETTI	28
clams, mussels, prawns, olive oil, garlic and tomato	
SPAGHETTI CARBONARA	22
smoked bacon, parmesan, black pepper and broccolini	
BAKED EGGS	22
morel mushrooms, Miranda Kaiser cheese and baguette	
CLASSIC EGGS BENEDICT	19
sliced back bacon, soft poached eggs, hollandaise sauce and roast fingerling potatoes	
FRENCH TOAST	18
house made brioche, caramelized banana, maple pecan sauce	
QUICHE	16
chef's weekly creation, served warm with green salad	

 *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.*

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## Dessert

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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
CHERRY & COCONUT PANNA COTTA [GF] 🌿 cherry confit and chocolate cake crumb	12
TONKA BEAN CRÈME BRULEE [GF] fresh berries	12
FRENCH MACARON two pieces from chef's daily selection	8
FRESH FRUIT AND BERRIES [GF] seasonal selection	8