

APPETIZERS

PLOUGHMAN	24
artisan meats and cheese, bread, pickles and chutney	
BLUE CORN NACHOS [GF]	16
black beans, pickled onions, queso, avocado crema, sour cream, salsa roja and cilantro	
MUSSELS SAILOR STYLE [GF]	22
sautéed with shallot, garlic, leek, herbs and white wine	
CRUNCHY SPOT PRAWN CAKES [GF] 🌿	18
cilantro, lime and 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	
TRUFFLE FRIES [GF]	14
garlic aioli, truffle oil and shaved parmesan	
CAULIFLOWER PAKORA [GF]	12
mango tamarind chutney	
PACIFIC CHOWDER [GF]	16
smoked bacon, fingerling potatoes and fresh seafood	
FEATURE SOUP	9
FRENCH FRIES [GF]	7
YAM FRIES [GF]	9
SAGE & LEMON ROAST ALMONDS [GF]	7
WARM MARINATED OLIVES [GF]	7

SALADS

OAK BAY COBB [GF] 18
bacon, avocado, blue cheese, red onion, 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, feature soup or market greens substitute Caesar salad or yam fries 2

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

FLATBREAD

SMOKED SALMON crème fraiche, caper, red onion and arugula	21
MUSHROOM & BACON ricotta, pesto, arugula and shaved parmesan	20
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
POTATO GNOCCHI braised angus beef short rib, morel 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

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menus are subject to change due to availability of ingredients.

BRUNCH

served on weekends until 2pm

BAKED EGGS	22
creamy morel mushrooms, Fritz Kaiser's Miranda cheese and baguette	
QUICHE	16
chef's weekly creation, served warm with green salad	

DESSERT

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

🌿 *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.