

## APPETIZERS

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SMOKED SABLEFISH - GF, BH apple, fennel, young greens, tamarind date compote	19
AHI POKE - GF, BH yellowfin tuna, avocado crema, taro root chips, toasted macadamia	16
CHOWDER - GF bacon, new potatoes, fresh seafood, house baguette	16
LITTLE GEM CAESAR Baby romaine, zucchini ribbons, white anchovy, garlic dressing, shaved parmesan, bacon, crouton	15
ROAST BEETS - GF, V, BH pistachio, young greens, balsamic, tofu garlic dressing	15
SAANICH GREENS - GF, V, BH dried cranberry, toasted almonds, white balsamic vinaigrette	14
CHILLED PEA AND COCONUT SOUP - GF, V, BH lemongrass, cilantro, turmeric emulsion	12
FEATURE SOUP house baguette	12

*Proudly partnered with local farmers and producers including The Whole Beast, The Village Butcher, Woodgate Farm, Saanich Organics, Tree Island Yogurt, The Very Good Butcher, Oak Bay Seafood, Natural Pastures Cheese Company, Happy Man Greens and Island Farmhouse Poultry.*

*GF Prepared without the addition of ingredients containing gluten, V Vegetarian Dish, BH Boathouse Spa inspired Cuisine*

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

*Consuming raw or undercooked foods may increase your risk of foodborne illness.  
Menu is subject to change based on availability of ingredients.*

## MAIN COURSE

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WOOD GATE FARM CHICKEN LEG CONFIT roast potatoes, young greens, date gastrique	27
FLAX AND CHICKPEA FALAFEL - GF, V carrot harissa, shimeji mushrooms, daikon	24
BAKED EGGS creamy morel mushrooms, Fritz Kaiser's Miranda cheese, Brian's baguette	22
COBB SALAD - GF bacon, tomato, avocado, cucumber, red onion, blue cheese, boiled egg, white balsamic vinaigrette	21
EGGS BENEDICT sliced back bacon, poached eggs, hollandaise sauce and roast fingerling potatoes	19
SMOKED SALMON PLATE - GF, BH smoked and candied wild BC salmon, boiled egg, herbed ricotta, caper, onion, cucumber and toast	19
QUICHE Chef's weekly creation, green salad	18
FRENCH TOAST house made brioche, caramelized banana, crushed pecans and maple syrup	16
<hr/> ADDITIONS	
wild BC salmon, grilled	15
prawns, sautéed in garlic and herbs	10
Island Farmhouse chicken breast, grilled	10
yam fries	7/9
French fries	5/7
half avocado	6
butter croissant, chocolate croissant, muffin or raspberry cinnamon sticky bun	5

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## DESSERT

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BAKED YOGURT TART - GF Grand Marnier strawberries, whipped cream	12
CHOCOLATE PANNA COTTA - GF, V, BH coconut, mango, passionfruit	12
TONKA BEAN CRÈME BRULEE - GF almond biscotti, fresh berries	12
RASPBERRY SORBET - GF, V peach confit, fresh berries	12
FRESH FRUIT - GF	9
FRENCH MACARON two pieces from chef's daily selection	8

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