

APPETIZERS

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



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

MAIN COURSE

CHARBROILED ANGUS BEEF - GF mushroom and onion fricassee, red wine jus 8oz. NY Strip/6oz. Filet Mignon	39/49
POTATO GNOCCHI braised beef short rib, morel mushrooms, asparagus	32
PAN ROAST LINGCOD - GF beluga lentils, chorizo, pickled mushrooms	29
SEAFOOD SPAGHETTI prawns, clams, mussels, tomato, garlic, white wine	29
WOOD GATE FARM CHICKEN LEG CONFIT roast potatoes, young greens, date gastrique	27
SPAGHETTI CARBONARA bacon, black pepper, egg yolk, parmesan, broccolini	25
FLAX AND CHICKPEA FALAFEL - GF, V carrot harissa, shimeji mushrooms, daikon	24
COBB SALAD - GF bacon, tomato, avocado, cucumber, red onion, blue cheese, boiled egg, white balsamic vinaigrette	21

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
house baguette and butter	5

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DESSERT

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, V	9
FRENCH MACARON two pieces from chef's daily selection	8

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