

TO START

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

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.*

TO SHARE

PLOUGHMAN 26
house pate, chicken liver mousse, Whole Beast salami and coppa, Canadian cheese, fig jam

MUSSELS & CHORIZO 24
tomato, garlic, white wine, house baguette

BLUE CORN NACHOS - GF, V 19
black beans, red onion, queso, avocado crema, sour cream, salsa roja, cilantro

CHICKEN WINGS - GF 19
Red Boat fish sauce and lime glaze

FLATBREADS
smoked salmon, red onion, caper, arugula 18
apple, aged cheddar, bacon, arugula 16
caramelized onion, rosemary - V 15
gluten free crust 3

SANDWICHES

*with French fries, feature soup or green salad;
substitute Caesar salad or yam fries 2, extra side 4*

GRILLED SALMON SANDWICH 24
smashed avocado, sprouts, red onion, garlic aioli

GRILLED CHICKEN CLUB 21
bacon, lettuce, tomato, garlic aioli

ANGUS CHUCK BURGER 18
lettuce, tomato, onion, pickles, house 1000 Island
add smoked bacon, aged cheddar or blue cheese 3

THE VERY GOOD BUTCHER VEGAN BURGER - V 19
organic plant based patty, onion, tomato, sprouts,
smashed avocado, red relish

PORTOBELLO & AVOCADO WRAP - V 19
crispy onions, goat cheese, garlic aioli, sprouts

MAIN COURSE

CHARBROILED ANGUS BEEF - GF market vegetables, roast fingerlings, 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
FISH & CHIPS lingcod, French fries, crispy slaw, tartar sauce	23/29
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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BRUNCH FEATURE

served weekends until 2pm

BAKED EGGS 22

creamy morel mushrooms, Fritz Kaiser's Miranda cheese, house baguette

QUICHE 18

Chef's weekly creation, green salad

CHEF'S LUNCH MENU

served weekdays until 2pm

arugula salad, tomato, parmesan
aged balsamic

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Woodgate Farm chicken parmesan
herbed polenta, broccolini

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tiramisu

\$25

DESSERT

BAKED YOGURT TART - GF 12

Tree Island grass fed yogurt custard, Grand Marnier strawberries, whipped cream

CHOCOLATE PANNA COTTA - GF, V, BH 12

coconut, mango, passionfruit

TONKA BEAN CRÈME BRULEE - GF 12

almond biscotti, fresh berries

RASPBERRY SORBET - GF, V 12

peach confit, fresh berries

FRENCH MACARON 8

two pieces from chef's daily selection

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