



THE SNUG

— **EST. 1954** —

Dinner Menu

TO START

AHI POKE	19
yellowfin tuna, avocado, taro chips and macadamia	
OB CHOWDER	19
fresh seafood, bacon and new potatoes in rich cream served with house baked bread	
CHÈVRE BRÛLÉ	19
caramelized goat cheese, roast beets, young greens, toasted walnut and date vinegar	
LITTLE GEM CAESAR	17
white anchovy, garlic dressing, parmesan, bacon	
LOCAL GREENS	16
shaved radish, fennel, cucumber, grape tomato, honey mustard vinaigrette	
FEATURE SOUP	9/12
served with house baked bread	

TO SHARE

PLOUGHMAN	29
local artisan charcuterie, cheese and accompaniments	
MUSSELS	26
in saffron, Dijon mustard and white wine, served with house baked bread	
BLUE CORN NACHOS	23
red onion, avocado, sour cream, salsa and cheddar	
CHICKEN WINGS	21
hot buffalo, teriyaki, maple barbecue or salt & pepper	
CALAMARI	19
lemon garlic aioli, agrodolce, preserved lemon and crushed guajillo chile	
TRUFFLE FRIES	16
truffle aioli, spring onions and grated parmesan	

SANDWICHES

with French fries, feature soup or green salad; substitute Caesar salad or yam fries 3, extra side 5

TEMPURA SALMON BURGER	26
crispy battered wild BC salmon, teriyaki sauce and sesame ginger slaw	
GRILLED CHICKEN CLUB	23
applewood smoked bacon, little gem lettuce, beefsteak tomato and garlic aioli	
ANGUS CHUCK BURGER	21
little gem lettuce, beefsteak tomato, onion, dill pickles and 1000 island dressing	
<i>add bacon, aged cheddar or blue cheese</i>	3
HOUSE MADE FALAFEL WRAP	19
little gem lettuce, beefsteak tomato, dill pickle, cucumber, onion and garlic toum	

ADDITIONS

grilled wild BC salmon 15 | sautéed prawns 12 | grilled Island farmhouse chicken breast 12 | half avocado 6
house made falafel 9 | yam fries 7/9 | French fries 6/8 | house baked bread 3

FRESH PASTA

SEAFOOD SPAGHETTI	32
sautéed prawns, mussels and clams in garlic, tomato and white wine	
PRAWN TAGLIATELLE	29
wild Argentine prawns in nduja cream sauce	
TAGLIATELLE BOLOGNESE	28
Angus beef short rib and tomato ragu	
SPAGHETTI CARBONARA	26
bacon, broccolini, black pepper and parmesan	

MAIN COURSE

FILET MIGNON	49
charbroiled 6oz. Angus beef tenderloin, whipped potato and bordelaise sauce	
STEAK FRITES	42
charbroiled 8oz. New York strip of Angus beef, French fries and peppercorn sauce	
PAN ROAST HALIBUT	39
saffron beans and prosciutto parmesan broth	
WILD BC SALMON	36
beluga lentils, bacon and romesco sauce	
GRILLED SEAFOOD SALAD	35
wild BC salmon, prawns and avocado on local greens in sesame ginger dressing	
PUMPKIN RISOTTO	32
local organic winter squash, black truffle, parmesan and pine nuts	
MUSHROOM HOT POT	26
fresh vegetables, exotic mushrooms and bean curd in sesame mushroom broth	
COBB SALAD	25
local greens, bacon, tomato, avocado, cucumber, red onion, blue cheese, boiled egg	
FISH & CHIPS	25/32
wild pacific ling cod, French fries, coleslaw and tartar sauce	

Woodgate Farm Free-Range Chicken

Naturally raised in Saanichton, BC

ROAST BREAST "CHASSEUR" 36

white wine and chanterelle mushroom sauce, harvest vegetables and whipped potato

CONFIT LEG 28

roast new potatoes, braised red cabbage and Beaujolais date vinegar