

# Breakfast

Served daily from 7:00 am to 11:00 am

## SIGNATURE BREAKFASTS

<b>EGGS BENEDICT</b> <i>gf</i> two poached eggs on grilled cheddar cornbread, maple bacon jam and lemon hollandaise	<b>29</b>
<b>THE BEACHER</b> two eggs cooked any style, served with home-fried potatoes and your choice of smoked bacon or pork bangers	<b>26</b>
<b>DUCK CONFIT &amp; POTATO HASH</b> <i>gf</i> caramelized onion, scallions, queso fresco, two fried sunny-side-up eggs and basil pesto	<b>32</b>
<b>SMOKED SABLEFISH SCRAMBLED EGGS</b> <i>gf</i> three gently scrambled eggs topped with smoked Pacific sablefish, salmon roe and Boursin	<b>33</b>
<b>CHANTERELLE OMELETTE</b> three farm fresh eggs, locally foraged chanterelle mushrooms and Gruyere cheese, served with home-fried potatoes and local organic greens	<b>29</b>
<b>FRENCH TOAST</b> thick-sliced sourdough, whipped dulce de leche, candied walnuts and sea salt	<b>26</b>
<b>AVOCADO TOAST</b> <i>df, v</i> freshly crushed avocado, extra virgin olive oil, lemon, roasted pumpkin seeds, cashew romesco, sea salt and tajin on toasted artisan sourdough	<b>24</b>

## LIGHT DISHES

<b>SMOKED SALMON</b> <i>gf</i> cold-smoked BC salmon, honey whipped Tree Island yogurt, grapefruit, orange and maple glazed pumpkin seed cracker	<b>24</b>
<b>BLUEBERRY &amp; AVOCADO SMOOTHIE BOWL</b> <i>gf, df, v</i> banana, hemp heart, house-made hazelnut-almond granola, pumpkin seed and dried coconut	<b>19</b>
<b>FRUIT PLATE</b> <i>gf, df, v</i> assortment of fresh cut fruit and berries	<b>18</b>
<b>TREE ISLAND YOGURT</b> <i>gf</i> Local grass fed dairy, fresh berries, house-made hazelnut-almond granola and honey	<b>12</b>
<b>FRESHLY BAKED PASTRIES</b> classic butter croissant	<b>7</b>
muffin, daily selection	<b>7</b>
pain au chocolat	<b>9</b>
handmade Danish, daily selection	<b>9</b>

## ADD TO ANY BREAKFAST

TOASTED ARTISAN SOURDOUGH buttered and served with preserves	<b>8</b>
HOME-FRIED POTATOES with herb and caramelized onion butter	<b>6</b>
SLICED HALF-AVOCADO drizzled with extra virgin olive oil and flaky Maldon sea salt	<b>6</b>
APPLEWOOD SMOKED BACON (3 slices), GRILLED PORK BANGERS (3 pieces)	<b>12</b>
COLD SMOKED BC SALMON (3 slices)	<b>15</b>
GRILLED TOMATO sliced beefsteak tomato, drizzled with olive oil and flaky Maldon sea salt	<b>5</b>
1 EGG cooked any style	<b>5</b>

## BEVERAGES

FRUIT JUICE orange, apple, pineapple, cranberry or grapefruit	<b>6</b>
ESPRESSO	<b>5</b>
AMERICANO	<b>5</b>
CAPPUCCINO, LATTE	<b>6</b>
DRIP COFFEE	<b>5</b>
TEA	<b>5</b>

**v** vegan  
**df** dairy free  
**gf** made without the addition of gluten

Prices subject to a \$5 delivery fee, 20% service charge and applicable government taxes.  
Please inform our order taker of any dietary restrictions.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Menu is subject to change based on availability of ingredients.

# All Day Dining

Served daily from 11:00 am to 10:00 pm

## STARTERS

<b>FEATURE SOUP</b> <b>df, gf, v</b> seasonally inspired and plant-based, served with grilled baguette	<b>7   12</b>
<b>SEAFOOD CHOWDER</b> <b>gf</b> fresh fish, prawns, smoked bacon, new potatoes, freshly baked bread	<b>21</b>
<b>LOCAL GREENS</b> <b>df, gf, v</b> local organic greens, sliced cucumber, radish, balsamic vinaigrette	<b>18   23</b>
<b>CAESAR SALAD</b> chopped romaine heart, croutons, Parmigiano Reggiano, smoked bacon, house-made garlic dressing	<b>19   24</b>
<b>SNUG SALAD</b> <b>gf</b> local organic greens, boiled egg, blue cheese, avocado, cucumber, red onion, cherry tomato, balsamic vinaigrette	<b>21   28</b>
<b>+GRILLED ISLAND CHICKEN BREAST</b>	<b>16</b>
<b>+SAUTEED BC KING SALMON</b>	<b>16</b>
<b>+RARE-GRILLED AHI TUNA</b>	<b>16</b>
<b>TRUFFLE FRIES</b> tossed with chopped truffle and parmesan, served with garlic aioli	<b>15   19</b>
<b>CHICKEN WINGS</b> tossed in your choice of buffalo, barbecue, gochujang glaze, or salt and pepper	<b>16   25</b>
<b>BAKED NACHOS</b> <b>gf</b> corn tortillas, jalapeno, red onion, cheese, black bean, house-made salsa, sour cream	<b>19   28</b>
<b>+ HOUSEMADE GUACAMOLE</b>	<b>6</b>
<b>+ SLOW COOKED BEEF BIRRIA</b>	<b>10</b>
<b>BAKED BRIE</b> fig jam, honey, served with grilled baguette	<b>24</b>
<b>CRAB CAKES</b> tartar sauce, lemon, local organic greens, Dijon vinaigrette	<b>22   28</b>
<b>MUSSELS</b> white wine, garlic, and parsley or red coconut curry sauce, served with grilled baguette	<b>23   36</b>
<b>CALAMARI</b> crispy Humboldt squid, chipotle mayo	<b>24</b>

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## MAINS

<b>ANGUS BEEF BURGER</b>	<b>26</b>
red onion, lettuce, tomato, dill pickle, house burger sauce on a potato bun, served with your choice of fries, feature soup or green salad	
<b>GRILLED BC SALMON BURGER</b>	<b>27</b>
cucumber, alfalfa sprouts, garlic aioli on a potato bun, served with your choice of fries, feature soup or green salad	
<b>GRILLED CHICKEN &amp; BACON SANDWICH</b>	<b>28</b>
lettuce, tomato, and garlic aioli on toasted sourdough, served with your choice of fries, feature soup or green salad	
<b>BRAISED SHORT RIB BEEF DIP</b>	<b>32</b>
caramelized onion, Swiss cheese, freshly baked french roll, au jus, served with your choice of fries, feature soup or green salad	
<b>SUBSTITUTE CAESAR SALAD</b>	<b>2</b>
<b>SUBSTITUTE TRUFFLE FRIES</b>	<b>3</b>
<b>+ CHEESE (white cheddar, blue, or swiss)</b>	<b>3</b>
<b>+ DOUBLE SMOKED BACON</b>	<b>5</b>
<b>FISH &amp; CHIPS</b>	<b>26   36</b>
beer-battered cod, french fries, apple cider slaw, tartar sauce	
<b>CAULIFLOWER STEAK gf, df, v</b>	<b>28</b>
lemon garlic hummus, crispy chick peas, herb salad	
<b>RED CURRY RICE NOODLES gf, df, v</b>	<b>28</b>
stir-fried tofu, vegetables, cashews, rice noodles, Thai coconut curry sauce	
<b>+ SAUTEED PRAWNS (3PC)</b>	<b>16</b>
<b>RARE-GRILLED AHI TUNA STEAK gf, df</b>	<b>29</b>
warm potato salad, capers, green olive tapenade	
<b>SPAGHETTI CARBONARA</b>	<b>29</b>
fresh locally made pasta, bacon, parsley, egg yolk, black pepper, broccolini, Parmigiano Reggiano	
<b>STEAK FRITES</b>	<b>28</b>
peppercorn sauce, french fries	<b>28</b>
5oz AAA Black Angus sirloin	<b>48</b>
9oz AAA New York strip	
<b>DESSERTS</b>	
<b>STICKY TOFFEE PUDDING gf</b>	<b>15</b>
Butterscotch Sauce, Espresso White Chocolate Mousse, Candied Walnuts	
<b>CREME BRULEE</b>	<b>15</b>
Pistachio Almond Biscotti	
<b>HAZELNUT CHEESECAKE BOMBE gf</b>	<b>15</b>
Salted Caramel, Black Currant Anglaise, Caramel Tuile	
<b>FRENCH MACARON gf</b>	<b>10</b>
Two Pieces, Chef's Daily Selection	

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# Evening Dining

Served daily from 5:00 pm to 10:00 pm

## MAINS

<b>ARGENTINE PRAWN CEVICHE</b> <b>gf, df</b> leche de tigre, tomato, red onion, cilantro, crispy corn tortilla	<b>23</b>
<b>SEAFOOD PASTA</b> prawns, mussels, manilla clams, garlic, white wine, parsley, tomato, fresh locally made spaghetti	<b>28</b>
<b>CEDAR ROAST SALMON</b> <b>gf</b> new potatoes, apple cider mustard cream	<b>36</b>
<b>PAN SEARED HALIBUT</b> <b>gf</b> white bean cassoulet, chorizo vinaigrette	<b>36</b>
<b>MUSHROOM TEMPURA</b> locally cultivated mushrooms, smoked buttermilk ranch	<b>18</b>
<b>CHICKEN MARSALA</b> <b>gf</b> pan-roast chicken breast, garlic whipped potatoes, mushroom, and marsala sauce	<b>32</b>
<b>FILET MIGNON</b> <b>gf</b> charbroiled 5oz Angus beef tenderloin, broccolini, garlic whipped potatoes, red wine jus	<b>65</b>

# Late Night Dining

Served daily from 10:00 pm to 7:00 am

<b>CHICKPEA FALAFEL WRAP</b> romaine lettuce, cucumber, tomato, red onion, garlic aioli in a tortilla served with house greens and Dijon vinaigrette	<b>26</b>
<b>GRILLED CHICKEN CAESAR WRAP</b> grilled Island Farmhouse chicken breast, romaine lettuce, Caesar dressing and chopped bacon in a tortilla served with house greens and Dijon vinaigrette	<b>29</b>
<b>CHEF'S SALAD</b> <b>gf</b> local organic greens, boiled hen's egg, blue cheese, tomato, red onion, cucumber, and Dijon vinaigrette	<b>22</b>
<b>HAZELNUT CHEESECAKE BOMBE</b> <b>gf</b> salted caramel, black currant anglaise, caramel tuile	<b>15</b>
<b>FRESHLY BAKED COOKIE</b> <i>daily selection</i>	<b>4</b>

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# Children's Menu

## BREAKFAST

Served daily from 7:00 am - 11:00 am

**CINNAMON SUGAR FRENCH TOAST FINGERS** 18  
served with maple syrup and fresh berries

**KIDS SCRAMBLED EGGS** 18  
served with home-fries and applewood smoked bacon

## LUNCH & DINNER

Served daily from 11:00 am - 10:00 pm

**CHILDREN'S HAMBURGER (D,E,G)** 26  
grilled beef patty, toasted brioche bun, ketchup and dill pickle

+ **CHEDDAR CHEESE** 4

**CHILDREN'S GRILLED CHICKEN** 26  
Island Farmhouse chicken breast served with French Fries OR steamed broccoli

**CHICKEN TENDERS (G, E)** 24  
four crispy breaded chicken strips served with French fries or steamed broccoli, plum sauce

**GRILLED CHEESE SANDWICH (D,G)** 18  
served with French fries or steamed broccolini

**CHILDREN'S SPAGHETTI (D,G,E)** 18  
tomato sauce or plain butter with a side of parmesan cheese

**SIDE OF STEAMED BROCCOLINI** 6

**FRESHLY BAKED COOKIE (D,G,E,N)** 4  
flavor of the day

**ICE CREAM (D, E)** 4  
flavor of the day

D contains dairy | G contains Gluten | E contains eggs | S contains fish or shellfish | N contains nuts

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# FARO Pizza

Served daily from 11:00 am - 10:00 pm

*Delicious, handcrafted pizza delivered straight to your room.*

**Choose from one of our packages below.**

## PACKAGE 1

1 Arugula Salad  
Choice of any 1 Pizza  
Choice of any 1 Dessert

**\$45**

## PACKAGE 2

Choice of 1 Arugula Salad  
or 1 Caprese Salad  
Choice of any 2 Pizzas  
Choice of any 1 Dessert

**\$65**

## PACKAGE 3

1 Arugula Salad  
1 Caprese Salad  
Choice of any 3 Pizzas  
Choice of any 2 Desserts

**\$99**

## SALADS

### CAPRESE SALAD **gf**

Fior di Latte, tomato, basil oil, pesto

### ARUGULA SALAD **gf**

pear, fennel, hazelnut, Pecorino Romano

## PIZZA

### MARINARA **df, v**

tomato, garlic, basil, oregano

### MARGHERITA

tomato, Fior di Latte, basil

### ROMANA **df**

tomato, Castelvetrano olives, white anchovy, arugula, lemon

### CALABRESE

tomato, Fior di Latte, Soppressata salami

### SPICY BEAST

tomato, Fior di Latte, Soppressata salami, Nduja sausage, Calabrian chili

### PROSCIUTTO

tomato, 24-month Prosciutto di Parma, arugula, Parmigiano Reggiano

### QUATTRO

white sauce, fontina, Fior di Latte, Gorgonzola, Parmigiano Reggiano, ricotta, pear, oregano, walnut

### CAPRICCIOSA

tomato, Fior di Latte, Prosciutto Cotto, artichoke, roast mushroom, onion, olives

### FUNGHI

roast mushroom, Fior di Latte, Gorgonzola, arugula, garlic, lemon, truffle

### CARBONARA

white sauce, double smoked bacon, fontina, egg yolk, lemon, Pecorino Romano, black pepper

### CACCIATORA

white sauce, elk salami, chorizo, fontina, truffle, mushroom, onion

### FINOCCHIO

white sauce, Fior di Latte, fontina, fennel sausage, roast garlic, onion

### PATATA TARTUFO

white sauce, truffle, potato, roast garlic, rosemary, ricotta, lemon, Parmigiano Reggiano

## DESSERTS

### TIRAMISU

espresso soaked savoiardi, mascarpone cream and cocoa

### UPSIDE-DOWN POLENTA & OLIVE OIL CAKE **df, gf**

orange sauce, almond & cornmeal

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