

Breakfast

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

SIGNATURE BREAKFASTS

EGGS BENEDICT <i>(d, e)</i> two poached eggs on grilled cheddar cornbread, maple bacon jam and lemon hollandaise	29
CRAB BENEDICT <i>(d, g, e, s)</i> two poached eggs on pan-fried crab cakes, lemon hollandaise	32
THE BEACHER <i>(e)</i> two eggs cooked any style, served with home-fried potatoes and your choice of smoked bacon or pork bangers	29
BRAISED BEEF SHORT RIB & POTATO HASH <i>(d, e)</i> caramelized onion, scallions, queso fresco, two fried sunny-side-up eggs and basil pesto	36
CHANTERELLE OMELETTE <i>(d, e)</i> three farm fresh eggs, locally foraged chanterelle mushrooms and Gruyere cheese, served with home-fried potatoes and local organic greens	29
FRENCH TOAST <i>(d, g, e, n)</i> thick-sliced sourdough, whipped dulce de leche, candied walnuts and sea salt	26
AVOCADO TOAST <i>(g, n)</i> freshly crushed avocado, extra virgin olive oil, lemon, roasted pumpkin seeds, cashew romesco, sea salt and tajin on toasted artisan sourdough	24

LIGHT DISHES

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

ADD TO ANY BREAKFAST

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

BEVERAGES

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

g contains gluten **n** contains nuts
d contains dairy **s** contains seafood
e contains egg

Prices subject to a \$5 delivery fee, 20% service charge and applicable government taxes.
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Menu is subject to change based on availability of ingredients.

All Day Dining

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

STARTERS

FEATURE SOUP

seasonally inspired and plant-based, served with grilled baguette (g)

8 | 12

SEAFOOD CHOWDER (d, g, s)

fresh fish, prawns, smoked bacon, new potatoes, freshly baked bread

29

LOCAL GREENS

local organic greens, sliced cucumber, radish, balsamic vinaigrette

19 | 24

CAESAR SALAD (d, g, e)

chopped romaine heart, croutons, Parmigiano Reggiano, smoked bacon, house-made garlic dressing

21 | 26

SNUG SALAD (d, e)

local organic greens, boiled egg, blue cheese, avocado, cucumber, red onion, cherry tomato, balsamic vinaigrette

22 | 29

+GRILLED ISLAND CHICKEN BREAST

16

+SAUTEED BC KING SALMON (s)

16

+RARE-GRILLED AHI TUNA (s)

16

TRUFFLE FRIES (d, e)

tossed with chopped truffle and parmesan, served with garlic aioli

21

CHICKEN WINGS

tossed in your choice of buffalo, barbecue, gochujang glaze, or salt and pepper

26

BAKED NACHOS (d)

corn tortillas, jalapeno, red onion, cheese, black bean, house-made salsa, sour cream

29

+ HOUSEMADE GUACAMOLE

6

+ SLOW COOKED BEEF BIRRIA

12

QUESADILLA (d, g)

grilled flour tortilla, black beans, red onion, cilantro, salsa roja, cheese, served with guacamole

24

BAKED BRIE (d)

fig jam, honey, served with grilled baguette

28

CRAB CAKES (d, g, e, s)

tartar sauce, lemon, local organic greens, Dijon vinaigrette

24 | 28

MUSSELS (d, s)

white wine, garlic, and parsley or red coconut curry sauce, served with grilled baguette

36

CALAMARI (d, g, e, s)

crispy Humboldt squid, chipotle mayo

26

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MAINS

ANGUS BEEF BURGER (g, e) red onion, lettuce, tomato, dill pickle, house burger sauce on a potato bun, served with your choice of fries, feature soup or green salad	29
SNUG BURGER (d, g, e) charbroiled angus chuck patty, brie cheese, crispy onions, portobello mushrooms, garlic aioli on a potato bun	32
GRILLED BC SALMON BURGER (d, g, e, s) cucumber, alfalfa sprouts, garlic aioli on a potato bun, served with your choice of fries, feature soup or green salad	32
GRILLED CHICKEN & BACON CLUB (g, e) lettuce, tomato, and garlic aioli on toasted sourdough, served with your choice of fries, feature soup or green salad	29
BRAISED SHORT RIB BEEF DIP (d, g, e) caramelized onion, Swiss cheese, freshly baked french roll, au jus, served with your choice of fries, feature soup or green salad	36
SUBSTITUTE CAESAR SALAD (d, g, e)	5
SUBSTITUTE TRUFFLE FRIES (d, e)	6
SUBSTITUTE GLUTEN FREE BUN	5
+ CHEESE (white cheddar, blue, or swiss) (d)	3
+ DOUBLE SMOKED BACON	5
FISH & CHIPS (g, e, s) beer-battered cod, french fries, apple cider slaw, tartar sauce	28 38
CAULIFLOWER STEAK lemon garlic hummus, crispy chick peas, herb salad	29
RARE-GRILLED AHI TUNA STEAK (s) warm potato salad, capers, green olive tapenade	32
SPAGHETTI CARBONARA (d, g, e) fresh locally made pasta, bacon, parsley, egg yolk, black pepper, broccolini, Parmigiano Reggiano	33
STEAK FRITES (d) charbroiled canadian angus beef, peppercorn sauce, french fries	
8oz. New York strip	56
6oz. sirloin steak	48
DESSERTS	
STICKY TOFFEE PUDDING (d, e, n) Butterscotch Sauce, Espresso White Chocolate Mousse, Candied Walnuts	16
CREME BRULEE (d, e) Pistachio Almond Biscotti	16
HAZELNUT CHEESECAKE BOMBE (d, e, n) Salted Caramel, Black Currant Anglaise, Caramel Tuile	16

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Evening Dining

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

MAINS

MUSHROOM TEMPURA <i>(d)</i> locally cultivated mushrooms, smoked buttermilk ranch	24
SEAFOOD PASTA <i>(d, g, s)</i> prawns, mussels, manilla clams, garlic, white wine, parsley, tomato, fresh locally made spaghetti	36
ROAST ISLAND CHICKEN BREAST <i>(d)</i> garlic whipped potatoes, broccolini, white wine and mushroom sauce	38
PAN ROAST KING SALMON <i>(d, s)</i> new potatoes, apple cider mustard cream	42
PAN SEARED PACIFIC HALIBUT <i>(s)</i> white bean cassoulet, chorizo vinaigrette	58
FILET MIGNON <i>(d)</i> charbroiled 6oz angus beef tenderloin, local mushrooms, whipped potatoes and red wine jus	72

Late Night Dining

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

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

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Children's Menu

BREAKFAST

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

CINNAMON SUGAR FRENCH TOAST FINGERS

served with maple syrup and fresh berries

18

KIDS SCRAMBLED EGGS

served with home-fries and applewood smoked bacon

18

LUNCH & DINNER

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

CHILDREN'S HAMBURGER (D,E,G)

grilled beef patty, toasted brioche bun, ketchup and dill pickle

26

+ CHEDDAR CHEESE

4

CHILDREN'S GRILLED CHICKEN

Island Farmhouse chicken breast served with French Fries OR steamed broccoli

26

CHICKEN TENDERS (G, E)

four crispy breaded chicken strips served with French fries or steamed broccoli, plum sauce

24

GRILLED CHEESE SANDWICH (D,G)

served with French fries or steamed broccolini

18

CHILDREN'S SPAGHETTI (D,G,E)

tomato sauce or plain butter with a side of parmesan cheese

18

SIDE OF STEAMED BROCCOLINI

6

FRESHLY BAKED COOKIE (D,G,E,N)

flavor of the day

4

ICE CREAM (D, E)

flavor of the day

4

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FARO Pizza

Sunday to Thursday; served from 11:30 am - 9:00 pm
Friday & Saturday; served from 11:30 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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