

to start

MAPLE GLAZED MILK BREAD D, G, E baked fresh daily, black pepper, lemon-mustard butter	10
CHAR-ROAST TOMATO SOUP D parmesan cream, garlic crostini G	18
SEAFOOD CHOWDER D, S fresh fish, mussels, clams, smoked bacon, prawns, new potatoes, garlic crostini G	29
TRUFFLE FRIES D, E tossed with chopped truffle and parmesan, served with garlic aioli	21
BAKED BRIE D rhubarb jam, garlic crostini G	28
CRAB CAKE D, G, E, S wasabi tartar sauce, lemon, local organic greens, sherry vinaigrette	29
MUSSELS D, S sautéed in white wine, garlic, parsley, freshly baked baguette G	38
CALAMARI D, G, S cornmeal crusted Humboldt squid, cilantro-lime crema	28
PAN SEARED SEA SCALLOPS D, S bacon vinaigrette, vanilla-cauliflower puree	34
SAUTÉED PRAWNS D, G, S sherry and garlic butter sauce, Calabrian chili breadcrumb	28

salads

LOCAL GREENS	22
Saanich-grown organic baby lettuce, shaved fennel, radish, toasted sunflower seeds, grapefruit tarragon vinaigrette	
+ HALF AVOCADO	8
+ CRUMBLÉD CHÈVRE D	8
CAESAR SALAD D, G, E	25
crisp romaine, Parmigiano Reggiano, double smoked bacon, house-made dressing, garlic crostini	
NICOISE SALAD E, S	29
rare-grilled ahi tuna, white anchovy, new potato, boiled egg, green bean, tomato, caper, olive, sherry vinaigrette	
COBB SALAD D, E, N	29
local organic greens, diced chicken breast, bacon lardons, boiled egg, avocado, roast pear, maple candied almonds, blue cheese dressing	
+ GRILLED ISLAND CHICKEN BREAST	14
+ SAUTÉED BC KING SALMON S	16
+ RARE-GRILLED AHI TUNA S	15
+ SAUTÉED PRAWNS (3) S	12

Please inform our team members of any dietary restrictions. Deep-fried items contain traces of gluten, seafood, egg, and other allergens. 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.

A 20% gratuity will be automatically charged on tables of 8 guests or more. We are happy to offer split plating for an additional \$6 charge per item.

G contains gluten | D contains dairy | E contains eggs
N contains nuts | S contains seafood

main course

SNUG BURGER D, G, E 34
charbroiled angus chuck patty, melted brie,
crispy onions, bacon jam, signature burger sauce,
potato bun, served with your choice of
french fries or green salad

+ SUBSTITUTE SIDE CAESAR SALAD 6

+ SUBSTITUTE CUP OF CHAR-ROAST TOMATO SOUP 6

+ SUBSTITUTE TRUFFLE FRIES 7

CAULIFLOWER STEAK 36
lemon garlic hummus, crispy chickpeas,
herb salad

PASTA BOLOGNESE D, G 38
slow cooked pork, prosciutto and tomato ragu,
Parmigiano Reggiano

SEAFOOD PASTA D, G, S 39
prawns, mussels and clams in white wine,
garlic, parsley and tomato

ROAST ISLAND CHICKEN BREAST D 46
garlic whipped potatoes, seasonal vegetables,
white wine and mushroom sauce

MISO GLAZED SALMON D, S 49
organic BC king salmon, lotus root purée,
bok choy

PACIFIC HALIBUT S 65
cooked sous vide, pea purée, seasonal
vegetables, charred lemon beurre blanc

TEMPURA LING COD G, S 38
BC ling cod, sesame daikon slaw, wasabi
tartar sauce

STEAK FRITES D 63
charbroiled 8oz. New York strip, truffle fries
and peppercorn sauce

FILET MIGNON D 75
garlic whipped potatoes, seasonal vegetables,
rich red wine jus

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dessert

PINA COLADA D, E	18
chocolate coconut, coconut mousse, Flor de Cana, pineapple, mango, and passionfruit coulis	
BASQUE CHEESECAKE D, G, E, N	18
milk chocolate sauce, pistachio, toasted kataifi	
MATCHA PAVLOVA D, E	18
fresh raspberry, matcha crèmeux, crisp meringue	

snug afters

MAGLOIRE FINE VS Calvados, 1 oz	15
SONS OF VANCOUVER Amaretto, 1 oz	10
GRAPPA MOSCATO Beniamino Maschio, 1 oz	14
COURVOISIER VSOP, 1 oz	25
REMY VSOP, 1 oz	14
D'USEÉ VSOP, 1 oz	20
GRAHAM'S TAWNY 20 Year Old, 2 oz	20
CHATEAU DE LAUBADE XO Armagnac, 1 oz	21
HENNESSY XO, 1 oz	50

specialty coffee

B52 COFFEE, 1.5 oz	15
Kahlua, Baileys, Grand Marnier, coffee, whipped cream	
IRISH COFFEE, 1.5 oz	15
Jameson, coffee, whipped cream	
BLUEBERRY TEA, 1.5 oz	15
amaretto, Grand Marnier, orange pekoe tea	
MONTE CRISTO, 1.5 oz	15
Kahlua, Grand Marnier, coffee, whipped cream, sugar rim	

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