



THE SNUG

— EST. 1954 —

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
CRISPY GOCHUJANG CHICKEN WINGS G pickled vegetables, sesame and spring onions	26
CALAMARI D, G, S cornmeal crusted Humboldt squid, cilantro-lime crema	28
SAUTÉED PRAWNS D, G, S sherry and garlic butter sauce, Calabrian chili breadcrumb	28

salads

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

handhelds

served with your choice of french fries or salad	
SNUG BURGER D, G, E char-broiled angus chuck patty, melted brie, crispy onions, bacon jam, signature burger sauce, potato bun	34
STEAK SANDWICH D, G, E char-broiled 6oz. New York strip, garlic aioli, sautéed mushrooms, arugula, caramelized onion, horseradish	46
BLACKENED SALMON BURGER D, G, E, S organic BC king salmon, roast corn salsa, cilantro crema, potato bun	38
GRILLED CHICKEN SANDWICH D, G, E lemon and thyme marinated Island chicken breast, honey roast pear, brie cheese, garlic aioli, fig jam, arugula	33
BÁNH MÌ G, E grilled marinated tofu, fried cauliflower, pickled vegetables, cilantro, fresh chili, sriracha aioli	29
+ substitute CAESAR SALAD	6
+ substitute CHAR-ROAST TOMATO SOUP	6
+ substitute TRUFFLE FRIES	7

mains

CAULIFLOWER STEAK lemon garlic hummus, crispy chickpeas, herb salad	36
KING SALMON DON BOWL S, G soy-ginger roast salmon pieces, avocado, seasoned rice, pickled vegetables, kimchi, edamame	36
PASTA BOLOGNESE D, G slow cooked beef, prosciutto and tomato ragu, Parmigiano Reggiano	38
SEAFOOD PASTA D, G, S prawns, mussels and clams in white wine, garlic, parsley and tomato	39
TEMPURA LING COD G, S BC ling cod, sesame daikon slaw, wasabi tartar sauce	38

brunch

available from 11 am to 2 pm on weekends	
EGGS BENEDICT D, E two poached eggs on grilled cheddar cornbread, maple bacon jam, lemon hollandaise	29
CRAB BENEDICT D, G, E, S two poached eggs on pan-fried crab cakes, lemon hollandaise	33
FRENCH TOAST D, G, E, N thick-sliced sourdough, whipped dulce de leche, candied walnuts and sea salt	27

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

Please inform our team member 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