



THE SNUG

— EST. 1954 —

# to start

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| CHAR-ROAST TOMATO SOUP D, (G)                                                          | 18 |
| parmesan cream, freshly baked baguette                                                 |    |
| SEAFOOD CHOWDER D, S, (G)                                                              | 29 |
| fresh fish, mussels, clams, smoked bacon, prawns, new potatoes, freshly baked baguette |    |
| TRUFFLE FRIES D, E                                                                     | 21 |
| tossed with chopped truffle and parmesan, served with garlic aioli                     |    |
| BAKED BRIE D, G                                                                        | 28 |
| rhubarb jam, freshly baked baguette                                                    |    |
| CRAB CAKE D, G, E, S                                                                   | 29 |
| wasabi tartar sauce, lemon, local organic greens, sherry vinaigrette                   |    |
| MUSSELS D, S, (G)                                                                      | 38 |
| sautéed in white wine, garlic, parsley, freshly baked baguette                         |    |
| CRISPY CHICKEN WINGS G                                                                 | 24 |
| pickled vegetables, sesame and spring onions, Korean style sauce                       |    |
| CALAMARI D, S                                                                          | 28 |
| cornmeal crusted Humboldt squid, cilantro-lime crema                                   |    |
| SAUTÉED PRAWNS D, G, S                                                                 | 28 |
| sherry and garlic butter sauce, Calabrian chili breadcrumbs                            |    |

# salads

|                                                                                                                                                                 |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| WESTCOAST SALAD S                                                                                                                                               | 38 |
| Organic BC King Salmon, Sauteed Prawns, Saanich-grown organic baby lettuce, shaved fennel, radish, toasted sunflower seeds, grapefruit and tarragon vinaigrette |    |
| LOCAL GREENS                                                                                                                                                    | 22 |
| CHICKEN CAESAR SALAD D, G, E                                                                                                                                    | 34 |
| Island chicken breast, crisp romaine, Parmigiano Reggiano, double smoked bacon, house-made dressing, garlic croutons                                            |    |
| CAESAR SALAD D, G, E                                                                                                                                            | 22 |
| NICOISE SALAD E, S                                                                                                                                              | 29 |
| rare-grilled ahi tuna, white anchovy, new potato, boiled egg, green bean, tomato, caper, olive, sherry vinaigrette                                              |    |
| + HALF AVOCADO                                                                                                                                                  | 8  |

# mains

|                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------|----|
| CAULIFLOWER STEAK                                                                                         | 32 |
| lemon garlic hummus, crispy chickpeas, herb salad                                                         |    |
| KING SALMON DON BOWL S                                                                                    | 32 |
| soy-ginger roast salmon pieces, avocado, seasoned rice, pickled vegetables, kimchi, edamame, taro chips   |    |
| PASTA BOLOGNESE D, G, E                                                                                   | 34 |
| slow cooked beef, prosciutto and tomato ragu, Parmigiano Reggiano                                         |    |
| SEAFOOD PASTA D, G, S, E                                                                                  | 39 |
| prawns, mussels and clams in white wine, garlic, parsley and tomato                                       |    |
| TEMPURA LING COD G, S                                                                                     | 38 |
| BC ling cod, sesame daikon slaw, wasabi tartar sauce                                                      |    |
| STEAK FRITES D                                                                                            | 38 |
| char-broiled 6oz. Angus striploin, truffle fries and peppercorn sauce                                     |    |
| SNUG BURGER D, G, E                                                                                       | 34 |
| char-broiled angus chuck patty, melted brie, crispy onions, bacon jam, signature burger sauce, potato bun |    |
| -served with your choice of french fries or salad                                                         |    |
| GRILLED CHICKEN BACON BURGER D, G, E                                                                      | 33 |
| lemon and thyme marinated Island chicken breast, lettuce, tomato and garlic aioli                         |    |
| -served with your choice of french fries or salad                                                         |    |

|                                     |   |
|-------------------------------------|---|
| + substitute CAESAR SALAD           | 6 |
| + substitute CHAR-ROAST TOMATO SOUP | 6 |
| + substitute TRUFFLE FRIES          | 7 |

# brunch

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

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