

# DINNER

## LIGHT BITES

- WARM CHEESY BREAD** 9  
asiago with a local artisan stout and caramelized onion butter
- H2 MUSHROOM SOUP** 9  
mikuni wild harvest BC field mushrooms in a truffle spiked creamy house made broth
- SHOUT A LITTLE CHOWDA, SEAFOOD CHOWDER** 9  
plump local west coast clams and mussels, prawns, salmon and baby scallops, prepared new england style (that's the creamy one)
- FRENCH ONION SOUP** 12  
caramelized onion, local gruyère cheese melted over a little sourdough cap
- BEEF CARPACCIO** 12  
hand sliced paper thin certified angus beef tenderloin, barnston island micro arugula, truffle oil, maldon salt, parmesan
- I'VE GOT A BONE TO PICK, ROASTED BONE MARROW** 14  
roasted bone marrow served with an onion marmalade and grilled baguette
- SALMON TARTARE** 14  
smoked salmon chopped tartare, avocado, balsamic vinegar, micro greens
- PINCH ME... WEST COAST CRAB CAKE** 16  
stuffed with crab meat and pan seared, served with lemon wedge and herb and pickled shallot mayo

## STEAKS

### CERTIFIED ANGUS BEEF

raised without antibiotics or added hormones, all steaks served are aged a minimum of 28 days, served with truffle potato purée, asparagus, roasted tomato, trio of mustards and sea salts

choice of: herb chimichurri, classic bernaise or merlot reduction

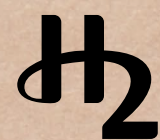
8oz TENDERLOIN - 42 | 9oz STRIPLOIN - 38 | 12oz RIBEYE - 43

THE TOMAHAWK (for two) - 110

jumbo prawn 12 | qualicum scallops 12 | dungeness crab claw 10



"NICE TO MEAT YOU"



# ROTISSERIE & BAR

at THE WESTIN BAYSHORE

## MAINS

farms, fields, oceans

- WILD BC SALMON** 30  
sustainably caught and served with a summer BBQ twist, warm roasted corn, fingerling potato salad, bacon vinaigrette
- FARM AND FIELD RISOTTO** 18  
arborio rice, local mikuni wild harvest mushrooms, truffle oil, spring peas, parmesan shards
- HERB CRUSTED LING COD** 26  
slow cooked and served with white beans, crispy pork belly and broccolini
- FRASER VALLEY LAMB SIRLOIN** 32  
mint, pea purée, red jacket potato mash, local field mushrooms
- SEA TO FORK LINGUINI** 24  
linguini tossed prawns, salt spring island mussels and dungeness crab in a creamy tomato sauce
- WEST COAST SEAFOOD GRILL** 34  
jumbo prawns, local west coast salmon and scallops, local asparagus, H2 crisps, lemon butter sauce

## DRINKS

local craft brews & BC wine on tap

our finest yet

ask your server about our selection

## ROTISSERIE



"JUST WING IT"

### MAPLE HILL FARMS HOUSE ROTISSERIE CHICKEN

our chickens are poultry in motion (free run) happily eating grass and fed without antibiotics or added hormones - if we won't feed it to you, we won't feed it to them

QUARTER - 20 | HALF - 26 | WHOLE - 38

served family style with house baked buttery bread

### YOUR CHOICE OF 2 SIDES

**SPUDS** herb roasted fingerling potatoes | homestyle fries | chive mashed potato | yam fries | panko crusted onion rings (technically not a spud but a guilty pleasure none-the-less)

**THOSE OTHER VEGETABLES** roasted baby carrots, local honey | creamed corn | grilled asparagus | steamed vegetables

## SALADS

eat your greens and then some

- OH, KALE YEAH! KALE QUINOA SALAD** 13  
organic kale, red quinoa, avocado, tomato, roasted corn, lime vinaigrette
- RAIN OR SHINE SUMMER SALAD** 12  
garden greens, barnston island gem tomatoes, little qualicum cheeseworks goat cheese crumble, fresh strawberries, honey scallion vinaigrette
- CAESAR SALAD** 14  
crisp romaine hearts, focaccia croutons, pancetta, parmesan, caper lemon vinaigrette
- H2 COBB SALAD** 21  
roisserie free run chicken, pancetta crisps, egg, barnston island gem tomatoes, avocado and crisp lettuce served with a side of blue claire dressing
- ADD**  
pulled rotisserie chicken 7 | wild bc salmon 12 | seared scallops 12 | jumbo prawns 12

## TREAT YO-SELF

- NO ONE DOES IT BETTER LAYERED CARROT CAKE** 9  
carrot ginger cake with orange cream cheese icing, sugar spiced pecans, served with a scoop of gelato
- POTTED CHOCOLATE MOUSSE** 9  
chocolate mousse, chocolate cookie crumble
- DROP IT LIKE ITS POPPED, SALTED CARAMEL POPCORN CHEESECAKE** 9  
new york cheesecake with oven baked caramel sauce and topped with salted caramel popcorn
- S'MORES, HOLD THE CAMPFIRE** 9  
skillet s'mores, melted milk chocolate over goeey golden marshmallows and graham cracker
- DESSERT PLATE** 15  
salted caramel popcorn new york cheesecake, s'mores, chocolate mousse, gelato
- SELECTION OF GELATO** 9  
your choice of two scoops of cappuccino, vanilla, chocolate or strawberry
- CHEESE LOUISE CHEESE PLATE** 23  
chef's selection of six canadian artisan cheeses with mixed nuts, dried fruit and house made



Indicates Oceanwise Seafood Choice



Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavors.

All items are subject to applicable tax. Groups of 8 or more are subject to a mandatory 18% gratuity. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.