

LUNCH

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)
- PINCH ME... WEST COAST CRAB CAKE** 14
stuffed with crab meat and pan seared with a lemon, herb and pickled shallot mayo
- CHILLED TIGER PRAWNS** 18
tiger prawns, spicy gazpacho vinaigrette, rocket greens

ON TAP

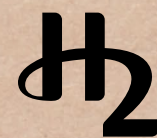
LOCAL CRAFT BREWERIES ON TAP

RED TRUCK | PARKSIDE |
PARALLEL 49 | RED RACER |
R&B | STRANGE FELLOWS |
FOUR WINDS | PERSEPHONE

LOCAL BC WINERIES

THE HATCH | ALDERLEA |
STONEBOAT | PAINTED ROCK |
DESERT HILLS

ask your server about our selection



ROTISSERIE & BAR

at THE WESTIN BAYSHORE

MAINS

breaking bread, sandwiches
and favourites

- TO GET TO THE OTHER SIDE CHICKEN PANINI** 16
pulled rotisserie chicken panini, oven dried tomato, fresh avocado mash, artisan bakery hot pressed scallion loaf
- GRILLED CHEESE AND TOMATO SOUP** 14
boursin, gruyere and provolone melted between two slices of sourdough, served with a cup of house made tomato soup
- WILD SALMON TACOS** 16
west coast wild salmon stuffed in soft flour tortillas, pico de gallo, shredded cabbage, guacamole, jalapeño mayo with warm house tortilla chips
- NICE TO MEAT YOU STEAK + FRIES** 28
grilled 8oz canadian certified angus striploin, chimichurri, tossed greens, served with homestyle fries
- SEA TO FORK LINGUINI** 22
linguini tossed prawns, salt spring island mussels and dungeness crab in a creamy tomato sauce
- THE BURGER** 19
ground certified black angus beef, melted cheddar, smoked bacon with honey pepper mayo on a mix the bakery challah bun
- FARM AND FIELD RISOTTO** 18
arborio rice, local mikuni wild harvest mushrooms, spring peas, parmesan shards
- THE CODFATHER FISH & CHIPS** 18
pacific cod fish and chips, homestyle fries, house made tartar sauce and classic coleslaw

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 - 18 | HALF - 24 | WHOLE - 32

served family style with house baked buttery bread, sea salted fries, coleslaw and pan gravy

SALADS

eat your greens and then some

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

ADD

- pulled rotisserie chicken 7
wild bc salmon 8
seared scallops 12
jumbo prawns 7

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** 8
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 gooey golden marshmallows and graham cracker
- DESSERT PLATE** 15
salted caramel popcorn new york cheesecake, s'mores, chocolate mousse, gelato
- SELECTION OF GELATO** 6
your choice of two scoops of cappuccino, vanilla, chocolate or strawberry
- CHEESE LOUISE LOCAL CHEESE PLATE** 15
chef's selection of four local BC artisan cheeses with house made accompaniments



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.