

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 sterling silver AAA beef tenderloin, barnston island micro arugula, pickled shallot, horseradish and 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 with a lemon, herb and pickled shallot mayo

STEAKS

STERLING SILVER AAA BEEF

raised without antibiotics or added hormones, all steaks served are dry aged a minimum of 28 days, served with truffle potato purée, asparagus, roasted tomato, served with herb chimichurri, classic bernaise and merlot reduction

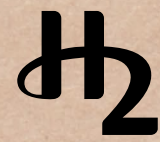
8oz TENDERLOIN - 42 | 9oz STRIPLOIN - 38 | 12oz RIBEYE - 43

THE TOMAHAWK (for two) - 110

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



"NICE TO MEAT YOU"



ROTISSERIE & BAR

at THE WESTIN BAYSHORE

MAINS

farms, fields, oceans

- WILD BC SALMON** 28
sustainably caught and served with a summer BBQ twist, warm roasted creamed corn, fingerling potato salad, bacon vinaigrette
- FARM AND FIELD RISOTTO** 18
arborio rice, local mikuni wild harvest mushrooms, spring peas, parmesan shards
- LINGCOD** 26
herb crusted with slow cooked white beans and crispy pancetta
- FRASER VALLEY LAMB SIRLOIN** 32
mint, pea purée, red jacket potato mash, local field mushrooms
- SEA TO FORK LINGUINI** 22
linguini tossed prawns, salt spring island mussels and dungeness crab in a creamy tomato sauce
- WEST COAST SEAFOOD GRILL** 32
jumbo prawns, local west coast salmon and scallops, first growth asparagus, matchstick fries, 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 - 36

served family style with house baked buttery herb bread

YOUR CHOICE OF 2 SIDES

SPUDS herb roasted fingerling potatoes | sea salted fries | buttermilk and chive mashed potato | panko crusted onion rings (technically not a spud but a guilty pleasure none-the-less)

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

SALADS

eat your greens and then some

- OH, KALE YEAH! KALE QUINOA SALAD** 13
organic kale, red quinoa, avocado, tomato, roasted cream corn, lime vinaigrette
- RAIN OR SHINE SUMMER SALAD** 12
garden greens, little qualicum cheeseworks goat cheese crumble, fresh strawberries, honey scallion vinaigrette
- CAESAR SALAD** 14
crisp romaine hearts, focaccia croutons, pancetta, caper lemon vinaigrette
- 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

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 goeey 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 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.