



OAK BAY
BEACH HOTEL

Appetizers

Ahi Poke 22

raw yellowfin tuna, smashed avocado, sweet onion, white shoyu, sesame and lotus chips

Dungeness Crab Cake 19

citrus chipotle aioli and young greens

Roast Beet & Arugula 16 {GF}

goat cheese, toasted walnut, grapefruit and orange dressing

Crispy Calamari 16

sumac dust, caper aioli and lemon

Fried Fanny Bay Oysters 15

cornmeal crust and green goddess remoulade

Caesar Salad 15

Tree Island yogurt dressing, shaved parmesan, smoked bacon and croutons

Saanich Greens 14 {GF}

market lettuce and vegetables, dried cranberries, toasted almonds and balsamic vinaigrette

Pacific Chowder 11 {GF}

wild ling cod, salmon, clams and smoked bacon

Feature Soup 9

chef's daily creation



All seafood options on this menu are recommended by the Vancouver Aquarium as ocean-friendly.

{GF} *Indicates gluten friendly item*



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Entrées

Surf & Turf 48

6oz. filet mignon and sautéed jumbo prawns

Filet Mignon

8oz. 42 | 6oz. 34

New York Strip

12oz. 39 | 8oz. 30

14oz. Ribeye Steak 46

Olive Dusted Halibut 39

Herb Roast Rack of Lamb 46

Rare-Seared Ahi Tuna 38

Double Cut Pork Chop 25

Sautéed Jumbo Prawns 35

Free Range Chicken Breast 24

Wild King Salmon 34

Cioppino 35 {GF}

daily catch in rich white wine and tomato stew

Seafood Spaghetti 25

mussels, prawns, white wine, garlic, tomato and arugula

Pumpkin Ravioli 24

wild BC chanterelles, hazelnut, sage and parmesan brown butter

Penne Alfredo 23

chicken breast, parmesan cheese, asparagus and mushroom

Additions

Boursin Whipped Potatoes 7 | Roast New Potatoes 6 | Truffle Fries 7

Mac & Cheese 9 | Roast Mushrooms 7 | Creamed Spinach 6

Spicy Onion Rings 6 | Fresh Asparagus 9

Peppercorn Sauce 3 | Beurre Blanc 3 | Bordelaise Sauce 4

{GF} *Indicates gluten friendly item*