

# THE COPPER ROOM

—•••AT THE SOOKE HARBOUR HOUSE RESORT HOTEL•••—

## SIGNATURE SALADS

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**SALAD OF SOOKE HARBOUR HOUSE GREENS 10**  
SEASONAL GREENS, BLOSSOMS,  
VENTURI SCHULZE BALSAMIC VINAIGRETTE

**BEETROOT AND GOAT CHEESE SALAD 12**  
SEASONAL BEETROOT, WINTER GREENS, TOASTED  
NUTS, WITH A MUSTARD DRESSING  
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## DID YOU KNOW

THAT OUR EDIBLE GARDENS  
FEATURE IN EACH OF OUR DISHES?  
ALSO, WHAT WE CAN'T GROW HERE  
IS SOURCED AS LOCALLY AS  
POSSIBLE TO PROMOTE ORGANIC  
AND SUSTAINABLE FARMING  
PRACTICES. CHEERS TO THAT.

## LIGHT FARE

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**BASKET OF ARTISAN BREAD OR SPICED NUTS 5**  
FRESH HOMEMADE ARTISAN BREAD & BUTTER OR  
CUP OF HOUSE MADE SEASONED NUTS & SEEDS

**PHAT CHIPS 9**  
A VESSEL OF PHAT POTATO FRIES, WITH  
HOUSE MADE PADRONE PEPPER AIOLI

**SOUP OF THE DAY 10**  
SOURDOUGH CROUTONS, GARDEN HERBS

**FRIED FANNY BAY OYSTERS 12**  
HALF DOZ. WITH RED MISO CHILLI DIPPING SAUCE

**SPICE CRUSTED ALBACORE TUNA TATAKI 15**  
GARDEN PLUM-UMIBOSHI VINAIGRETTE, SHAVED  
UMINAMI FARM DAIKON AND CABBAGE

**FRESH OYSTERS 15**  
HALF DOZEN, ON THE HALF SHELL, WITH  
GARDEN CRAB APPLE MIGNONETTE

**LOCAL ARTISAN CHEESE PLATE 15**  
SELECTION OF 4 LOCAL CHEESES  
WITH FRESH GARNISHES

## CHEF'S SELECTIONS

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**SOOKE HARBOUR HOUSE SIGNATURE BEEF BURGER 18**

SALTWEST ROCK SALT BUN, PICKLE, HEIRLOOM  
TOMATO, LETTUCE, MAYONNAISE, MUSTARD,  
SERVED WITH YOUR CHOICE OF PHAT CHIPS  
OR FRESH LOCAL GREENS

**ADD YOUR CHOICE OF**  
HOMEMADE KIMCHEE 1  
QUALICUM RACLETTE 3  
SALT SPRING ISLAND BLUE CHEESE 3  
MUSHROOMS 2  
DOUBLE SMOKED BACON 3

**MUSTARD SEED GNOCCHI 18**  
APPLE CIDER BRAISED CABBAGE,  
WINTER GREENS, MELTED QUALICUM RACLETTE  
AND HERB SOUR CREAM

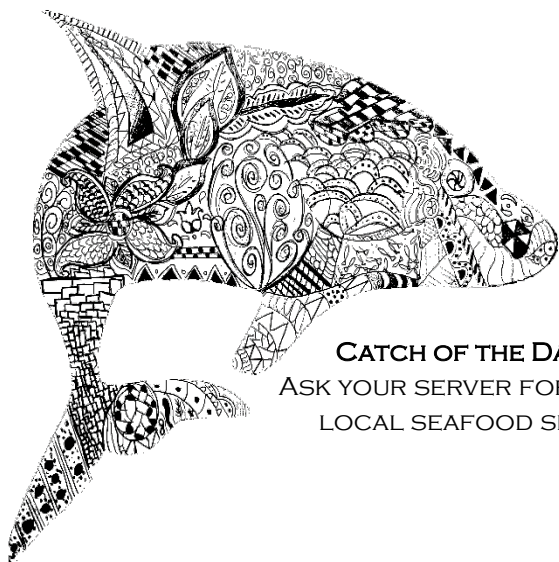
**CHICKEN POT PIE 19**  
HOMEMADE PUFF PASTRY WITH ROOT VEGETABLES AND  
ORGANIC SLOW COOKED CHICKEN SERVED WITH YOUR  
CHOICE OF PHAT CHIPS OR FRESH LOCAL GREENS

**CAPE LINK CHORIZO AND FETTUCCHINE 19**  
ROASTED SQUASH, SHAVED ALPINDON  
CHEESE AND CARAMELISED FENNEL CREAM SAUCE

**WHOLE BEAST CHARCUTERIE PLATE 21 / 30**  
SERVED WITH PICKLES, MUSTARD, FRUIT AND  
FRESH HOUSE ARTISAN BREAD  
ADD TWO LOCAL CHEESES (SURCHARGE)

**LAMB DUCHESS 24**  
METCHOSIN LAMB, SERVED WITH DUCHESS  
POTATOES AND COLESLAW

**FISHERMAN'S STEW 25**  
SELECTION OF LOCAL SEAFOOD, CREAM AND LEMON-  
THYME BROTH, FINGERLING POTATO,  
SEASONAL VEGETABLES, GRILLED HOUSE ARTISAN  
BREAD AND CRAB BUTTER  
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**CATCH OF THE DAY 24**  
ASK YOUR SERVER FOR TODAY'S  
LOCAL SEAFOOD SPECIAL

RESERVATIONS ACCEPTED FOR PARTIES OF 6 OR MORE  
PRICES DO NOT INCLUDE APPLICABLE TAXES OR GRATUITY. DISCRETIONARY GRATUITY WILL BE  
ADDED TO ROOM SERVICE & PARTIES OF 8 OR MORE.

GUESTS: PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES

SOOKEHARBOURHOUSE.COM ~ (250) 642-3421 ~ SOOKE, BRITISH COLUMBIA