

THE COPPER ROOM

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

—•••LATE NIGHT MENU•••—

SERVED FROM 9PM TILL CLOSE

—•••SMALLER OR SHARING PLATES•••—

PICKLED BEETROOT SPICED WALNUT, CRANBERRY CHÉVRE	8
DAILY SOUP FRESH ARTISAN BAGUETTE	12
CONFIT CHICKEN RILLETTE ARTISAN BAGUETTE CRISPS	12
CURED SALMON VER JUS, GARDEN SHOOTS	12
POTATO FISH CAKE PAN FRIED, AIOLI	15
BAKED CAMEMBERT SEASONAL FRUIT	15
GRILLED PACIFIC OCTOPUS GRILLED PACIFIC OCTOPUS SAANICH PENINSULA HEIRLOOM SQUASH, CHARRED TOMATILLO, CAPE LINK CHORIZO	16
PAN ROASTED SCALLOPS CONFIT PORK BELLY, DU PUY LENTIL, LEEK, APPLE	21
PACIFIC SASHIMI T'SOU KE WASABI, UMI NAMI DAIKON	24

—•••GREENS•••—

GARDEN GREENS CANDIED SUNFLOWER, APPLE VIN	12
CHARGRILLED LETTUCE HEARTS SMOKED FETA, PICKLED SHALLOT	12
ALBACORE TUNA TARTARE SOUR APPLE, FRESH FENNEL, PICKLED SHALLOT	14
SEARED ALBACORE TUNA FERMENTED CHILLI KIMCHEE, GINGER MISO BROTH	18
ADD CHICKEN/DAILY FISH/BEEF	9

—•••FROM THE SEA•••—

TEMPURA BATTERED FISH & CHIPS PHAT CHIPS, MUSHY PEAS	18
MUSSEL & CLAM STEAMERS - SOOKE OCEANSIDE BREWERY CRAFT BEER, SMOKED BACON, CREAM	22
FISH CAKE BENEDICT EGGS, SPINACH, HOLLANDAISE, TOMATO	23
PLOUGHMAN'S RUSTIC BAGUETTE, COUNTRY PATE, PICKLES, FRUIT CHUTNEY, CHEESE/ADD CURED SALMON OR CHICKEN RILLETTE	17/23
ADD ARTISAN BAGUETTE	5

—•••THE BURGERS•••—

ISLAND BISON - CRISPY FISH — LEGUME & VEGGIE	18
BRIOCHE STYLE BUN, TOMATO, GARDEN GREENS, PICKLED VEG, WITH YOUR CHOICE OF PHAT CHIPS OR FRESH GREENS	
ADD A TOPPING OR SIDECAR:	
HOMEMADE KIMCHEE, SPICY ONION RING 1	
BUTTERED FRIED MUSHROOMS 2	
BLUE, CHEDDAR, SUISSE, DOUBLE SMOKED BACON 3	
SUBSTITUTE CHIPS OR GREENS WITH DAILY SOUP 3	

RESERVATIONS ACCEPTED FOR PARTIES OF 6 OR MORE
PRICES DO NOT INCLUDE APPLICABLE TAXES OR GRATUITY. WE HAVE THE RIGHT TO REFUSE SERVICE.
DISCRETIONARY GRATUITY IS ADDED TO ROOM SERVICE & PARTIES OF 6 OR MORE. NO INDIVIDUAL BILLS ON TABLES OF 8 OR MORE
GUESTS: PLEASE INFORM YOUR SERVER OF ANY DIETARY FOOD RESTRICTIONS OR ALLERGIES
MENU SUBJECT TO CHANGE DUE TO MARKET AVAILABILITY. ASK US...WE'LL IMPROVISE...IT'S WHAT WE'RE GOOD AT

—•••EXECUTIVE CHEF THOMAS YESDRESYSKI•••—