

# THE COPPER ROOM

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

## —...SMALLER OR SHARING PLATES...—

**PICKLED BEETROOT** CANDIED WALNUTS, CHÈVRE 8

**DAILY SOUP** FRESH ARTISAN BAGUETTE 12

**GRILLED PACIFIC OCTOPUS** FRESH TOMATO & ROCKET 14

**DUCK PATE** FRESH ARTISAN BAGUETTE 12

**CURED SALMON** VER JUS, GARDEN SHOOTS 12

**POTATO FISH CAKE** PAN FRIED, TARTAR 15

**BAKED CAMEMBERT** SEASONAL FRUIT 15

**PAN ROASTED SCALLOPS** CONFIT PORK BELLY, FENNEL AND RHUBARB 18

**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

**SOOKE HARBOUR HOUSE "CAPRESE"** VENTURI-SCHULZE VINAIGRETTE, SMOKED FETA 12

**SALAD NICOISE** DAILY CATCH, BLACK WALNUT 24

ADD CHICKEN/DAILY FISH/BEEF 9

## —...FROM THE SEA...—

**TEMPURA BATTERED FISH & CHIPS** PHAT CHIPS, MUSHY PEAS 18

**MUSSEL & CLAM STEAMERS** - MARKET AVAILABLE — SHALLOT, BUTTER, WINE 22

**FISH CAKE BENEDICT** EGGS, SPINACH, HOLLANDAISE, TOMATO 23

**PAPILLOTE "FISH IN PARCHMENT"** DAILY CATCH, POACHED SEASONAL VEGETABLES 24

**ANGLERS STEW** FIN FISH, SHELLFISH, FINGERLINGS, TOMATO BACON BROTH 26

**DAILY CATCH** EVER CHANGING 27

ADD ARTISAN BAGUETTE 5

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

# THE COPPER ROOM

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

## —•••FROM THE LAND•••—

**PLOUGHMAN'S** RUSTIC BAGUETTE, COUNTRY PATE, PICKLES, CHUTNEY, FRUIT, CHEESE 17  
ADD CURED SALMON OR DUCK PATE ADD 6

**GRILLED CAPE CHORIZO "RISOTTO"** ISRAELI COUSCOUS, SALSA VERDE 24

**PEA & DOUBLE SMOKED BACON LINGUINI** SHAVED ALPINDON, LIGHT CREAM, FRESH PASTA 24

**COWICHAN CONFIT CHICKEN** POTATO GNOCCHI, TOMATO, RAGLEY FARMS GREENS 32

**STEAK MAÎTRE D'HOTEL** POMME FRITES 38

ADD CHICKEN/DAILY FISH/BEEF/GRILLED SAUSAGE TO ANY OF THE ABOVE 9

## —•••FROM CHEF TO TABLE•••—

48

3 COURSE PRIX FIXE

MARKET INSPIRED IMPROV TASTING MENU CREATED FROM THE BEST OF THE  
WEEKS FARMED AND FORAGED BOUNTY

WINE PAIRING

20

CRAFT BEER PAIRING

9

## —•••THE BURGERS•••—

18

ISLAND BISON - CRISPY FISH - HOMEMADE VEGGIE

DAILY 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

## —•••SIDECARS•••—

MUSHY PEAS 3, SAUTÉED SPINACH 4,

HONEY CARROTS 4, NUTS & SEEDS 4

PHAT CHIPS 6, FRESH ARTISAN BAGUETTE 5,

DAILY SOUP 6, BUTTERED MUSHROOMS 8, GNOCCHI 8,

TAKE HOME A FRESH BAKED BAGUETTE 8

## —•••DESSERTS•••—

10

ASK ABOUT OUR DAILY SELECTIONS

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