

THE COPPER ROOM

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

—...SEASONAL MENU...—

DAILY SOUP DAILY BREAD 12

GARDEN GREENS PICKLED ROOTS & GOURDS, HARBOUR HOUSE GROWN PLUM VINAIGRETTE 12

BRAISED CALAMARI CARAMELIZED MIREPOIX, KALE SALAD, PUTTANESCA SQUASH 15

SMOKED CONFIT CHICKEN ONION PEAR MARMALADE, BAGUETTE CHIPS 14

FORAGED MUSHROOM RAGOUT AGED CHEDDAR CHEESE TOAST 14

BRANDADE FISH CAKE PICKLED SALAD, REMOULADE 15

TEMPURA FISH & CHIPS PHAT CHIPS, CRACK SAUCE 18

BARON OF SOOKE SHAVED BEEF, CIABATTA ONION RINGS GARLIC SAUCE, JUS 17

RUSTIC SHARE PLATES BREAD, CRISPS, PICKLES, FRUIT, CHEESE, CONDIMENTS 18
ADD SMOKED SALMON , POACHED SHELL FISH OR CHARCUTERIE 24

—...THE BURGERS...—

18

ISLAND BISON & BRISKET - CRISPY FISH — QUINOA FALAFEL PATTY

RED FIFE & FLAX BUN, PICKLED & FRESH VEGETABLES,
WITH YOUR CHOICE OF PHAT CHIPS OR GARDEN GREENS

ADD A TOPPING :

SPICY ONION RING 2

BUTTERED MUSHROOMS 2

BLUE, CHEDDAR, SUISSE, DOUBLE SMOKED BACON 3

—...SIDECARS...—

MUSHY PEAS 3, SAUTÉED SPINACH 4,

HONEY GLAZED CARROTS 4,

DAILY BAR SNACK SELECTION 6

PHAT CHIPS 6, FRESH ARTISAN BAGUETTE 5,

DAILY SOUP 7, BUTTERED MUSHROOMS 8, GNOCCHI 8,

TAKE HOME A FRESH BAKED BAGUETTE 8

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...—

—...EVER CHANGING MARKET ...—

SEASONAL SALAD 12

SEASONAL APPETIZER 15

HOUSE MADE DAILY PASTA 25

MARKET FISH 27

FROM THE LAND MARKET PRICE

DAILY ENTRÉE SPECIAL 38

CAN BE SERVED FAMILY STYLE FOR TABLES OF 4 OR MORE @ MARKET PRICE PER HEAD

EVER CHANGING MARKET MENU CAN BE ENJOYED AS A CHEF'S TASTING 7 COURSE FOR \$79 PER PERSON

—...FROM CHEF TO TABLE...—

3 COURSE*
48

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

WINE PAIRING
20

CRAFT BEER PAIRING
9

*NOT RECOMMENDED FOR ROOM SERVICE

—...DESSERTS...—

10

BREAD & BUTTER PUDDING
WHITE CHOCOLATE, ICE CREAM, BUTTERSCOTCH

PLUM BRULEE TART
BUTTER SHORT CRUST, SALAL BERRY FOOL

CHOCOLATE SUGAR PUMPKIN BRIOCHE
SWEET CICELY BUTTER, WARM HAZELNUT GANACHE

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