

# THE COPPER ROOM

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

## —...SMALL PLATES & SHARING...—

DAILY SOUP DAILY BREAD 12

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

QUINOA LENTIL FALAFEL HAZEL NUT & SQUASH ROMESCO 14

CHAR GRILLED CALAMARI KALE SALAD, RUSTIC TOMATO PUTTANESCA 15

SCOTCH EGG *CAPE LINK* CHORIZO, FREE RANGE EGG, RED ONION MARMALADE, 16

POTATO FISH CAKE PICKLED SALAD, REMOULADE 17

ALBACORE TUNA TATAKI CONFIT FINGERLING POTATOES, ROASTED GARLIC, BERRY TAPENADE 19

SEARED DIVER SCALLOPS DOUBLE SMOKED BACON, SQUASH COUSCOUS 21

RUSTIC SHARE PLATE BREAD, CRISPS, PICKLES, FRUIT, CHEESE, CONDIMENTS 18  
SMOKED SALMON OR CHARCUTERIE — ADD 6

## —...THE BURGERS ...—

18

HAND GROUND BEEF - CRISP TEMPURA LINGCOD — QUINOA FALAFEL PATTY

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

ADD A TOPPING:

CRISP BUTTER MILK ONIONS 2

BUTTERED MUSHROOMS 2

BLUE, CHEDDAR, SUISSE, DOUBLE SMOKED BACON 3

## —...LARGE PLATES ...—

CONFIT CHICKEN SANDWICH SOPRESSATA, PICKLED VEGETABLES, BAGUETTE CHEESE TOAST 18

TEMPURA FISH & CHIPS LINE-CAUGHT LING COD, PHAT CHIPS, CRACK SAUCE 20

COTTAGE PIE RED WINE BRAISED CHOPPED RIBEYE, CARAMELIZED MIREPOIX WHIPPED POTATOES 24

HOUSE MADE PASTA CHANGES DAILY 26

MARKET FISH CHANGES DAILY 27

SAGE RUBBED CHICKEN BREAST ROOT VEGETABLE PAVE, MUSHROOM JUS 32

BUTTER SEARED EYE OF RIB EYE STEAK WILD FORAGED MUSHROOM & POTATO RAGOUT 38

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. EXTRA GLUTEN AVAILABLE UPON REQUEST.  
MENU, WINE & BEER ARE 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 CHEF TO TABLE•••—

3 COURSE\*

52

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

WINE PAIRING

20

CRAFT BEER PAIRING

9

\*NOT AVAILABLE FOR ROOM SERVICE

## —•••DESSERTS•••—

10

TRIO OF GARDEN INSPIRED SORBETS

TRIO OF HANDMADE ICE CREAM

**ASK ABOUT EVER CHANGING DESSERT MENU**

## —•••THE TAPS •••—

(5oz/14oz)

5/7

WE PROUDLY SUPPORT & SERVE THE FOLLOWING LOCAL CRAFT BREWERS:

**SOOKE OCEANSIDE BREWERY & RIOT BREWING COMPANY** – SOOKE/CHEMAINUS

## —•••EXECUTIVE CHEF: SHAWN MORRISON •••—

—•••COPPER ROOM DIRECTOR, MANAGER & PART-TIME HITMAN/UNDERTAKER: JOHNNY •••—

BEST MEAL EVER?...

—••• A \$15 SURCHARGE CAN BE ADDED TO YOUR BILL IF YOU FANCY BUYING A ROUND FOR OUR TALENTED CULINARY TEAM IN THE KITCHEN •••—

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