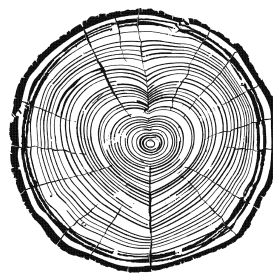


## DINNER STARTERS



Heartwood Kitchen  
food outfitter

### Heartwood salad **\$14**

Hearty Island greens, shaved vegetables, hazelnuts & goat cheese, green goddess dressing or seasonal vinaigrette

### Chefs trip to Hawaii **\$18**

Albacore tuna, lava cracker, soya & chili oil, lime and sesame seeds, spiced mayo

### Cioppino **\$16**

Tomato, garlic and fennel broth, collection of local fish & pork chorizo sausage

### Crab cakes **\$17**

Panko breaded crab cakes and corn salsa

### Fortune fries **\$15**

Crisp chickpea fries with chipotle aioli

### Brussel sprouts **\$14**

Roasted brussel sprouts, parmesan cheese & white balsamic vinegar

### West coast oysters **\$26**

One dozen oysters served with mignonette

## DINNER MAINS

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### Green thumb-market feature **\$MP**

Our daily veggie based feature. Van island sourced, global inspired  
Our daily creation using the very best from Vancouver Island

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### Steak & fries **\$34**

Seared 8 ounce flat iron steak, crispy onion & chipotle mayo, house cut fries

### Halibut **\$35**

Green pea risotto, local roasted halibut, seasonal vegetable & confit tomato

### Mac & cheese **\$31**

24hr braised boneless beef short rib, macaroni and creamy cheese sauce

### Mac & cheese lite **\$25**

Same house made macaroni and sauce with all the veggies!

### Scallops **\$34**

Pan seared scallops, vancouver island root vegetable & bacon succotash with corn puree

### Curry of the day **\$28**

Daily inspired, basmati rice, naan and mango chutney

### Salmon wellington **\$33**

Wild salmon and local foraged mushrooms, puff pastry, mustard cream and seasonal vegetables



Heartwood Kitchen



heartwood\_kitchen