

DINNER MENU

Starters

BAKED OYSTERS | \$21 : BAKED VANCOUVER ISLAND OYSTERS "FRENCH ONION STYLE", CARAMELIZED ONION, GRUYERE CHEESE

PRAWN DUMPLINGS | \$15 : CRISPY PRAWN DUMPLINGS, SWEET CHILI SAUCE

CHEFS TRIP TO HAWAII | \$19 : LOCAL ALBACORE TUNA, SOYA, CHILI OIL, LIME, SESAME SEEDS AND LAVA CRACKER

CRAB CAKES | \$20 : PANKO BREADED CRAB CAKE, CHIPOTLE AIOLI, PICKLED MUSTARD SEED

BAKED ISLAND BRIE | \$16 : CRISPY PUFF PASTRY, BRIE CHEESE AND ROASTED GARLIC

HEARTWOOD SALAD | \$16 : GREENS, SHAVED VEGETABLES, GOATS CHEESE. TOASTED HAZELNUTS. GREEN GODDESS DRESSING OR SEASONAL VINAIGRETTE

Mains

LING COD NIÇOISE | \$33 : LOCAL ROASTED LING COD, VINE RIPE TOMATO, GREEN BEANS, OLIVE FRISEE LETTUCE AND ROASTED RED PEPPER PUREE
Blue Grouse Pinot Gris \$45 | 6oz \$12 | 9oz \$17

BEEF TENDERLOIN | \$38 : SEARED 6 OZ BEEF FILLET, ROSEMARY ROASTED POTATO, COLLECTION OF SEASONAL VEGETABLES, MUSHROOM JUS AND BURNT ONION CRUMBLE
Bread and Butter Cabernet Sauvignon \$60 | 6oz \$14 | 9oz \$19

RISOTTO | \$28 : CREAMY GREEN PEA RISOTTO, GOATS CHEESE, SPRING PEAS AND MINT, SEASONAL VEGETABLES AND GRATED PARMESAN CHEESE

CHOW MEIN | \$26 : GINGER HOISIN SAUCES, CHOW MIEN NOODLES, RIBBON VEGETABLES, CRISPY TOFU, SESAME SEEDS, CILANTRO

MUSSELS | \$22 : STEAMED MUSSELS, HOUSE MARINARA SAUCE, GARDEN HERBS AND TOASTED GARLIC BRIOCHE

MARKET FEATURE | MARKET PRICE : OUR CHEFS CREATE DAILY FEATURES TAKING INSPIRATION FROM LOCAL AND SEASONAL PRODUCTS

BBQ BEEF SHORT RIB | \$36 : BBQ BEEF SHORT RIB AND FRIES. KENNEBEC FRIES, PEPPERCORN GRAVY
Portillo Malbec \$48 | 6oz \$13 | 9oz \$18

RIGATONI | \$28 : CREAM SAUCE WITH GRILLED CHICKEN, & SMOKED BACON, RIGATONI NOODLES, PARMESAN CHEESE AND FRESH HERBS
The Hatch Bury the Hatchett \$45 | 6oz \$12 | 9oz \$17

Heartwood Kitchen