

SHARED PLATES

DUNGENESS CRAB ‘TIM BITS’  
caramelized shallots, fresh herbs,  
charred lemon, truffle 24

ISLAND CLAM BAKE  
lobster butter, gremolada,  
toasted breadcrumbs,  
grated grana padano 26

BAKED LITTLE QUALICUM BRIE  
rosemary smoke, crostini,  
spruce tip syrup, blackberries 22

SALT SPRING ISLAND MUSSELS  
confit tomatoes, charred lemon,  
white wine, shallots, chives,  
grilled focaccia 24

CHARCUTERIE BOARD  
local cured meat, dried fruit,  
housemade pickle & preserve,  
cracker, crostini, 30  
add local cheese 15

BURRATA  
charred tomatoes, olive oil,  
balsamic onion jam,  
fresh baked bread 23

SALADS/SOUPS

BUTTER LETTUCE SALAD  
pickled fennel, radish, celery,  
tarragon vinaigrette 11/15

CAESAR SALAD  
roasted garlic & anchovy dressing,  
grana padano, croutons,  
crispy capers, lemon 13/17

PANZANELLA SALAD  
herb focaccia, charred radicchio,  
endive, buffalo mozzarella,  
lemon herb dressing 21

WARM SCALLOP & KELP SALAD  
pickled shimeji mushrooms,  
chilli oil, radish 24

460 SUMMER SALAD BOWL  
greens, carrot, edamame beans,  
tomato, egg, cucumber, avocado,  
pea shoots, nuts & seeds, feta,  
miso vinaigrette 22

SOUP DU JOUR  
ask your server for the  
selection of the day 8/12

THE BEACH CLUB CHOWDER  
candied salmon, halibut, shrimp,  
mussels, clams, basil oil 12/20

ENHANCEMENTS

shrimp 12	salmon 15
tuna 16	chicken 14
crab 15	smoked tofu 8

All prices subject to applicable taxes. Please  
advise your server if you have any allergy  
concerns or dietary restrictions. Gratuities  
are not included. A 20% gratuity will be  
added for groups of 6 or more.

CHILLED

FRESH SHUCKED OYSTERS  
seasonal varieties  
served with horseradish,  
lemon wedge, mignonette,  
hot sauce,  
half dozen 24  
full dozen 44

WEST COAST CEVICHE  
lime, cilantro, chilies, onions,  
house plantain chips 20

SPOT PRAWN ‘COCKTAIL’  
horseradish cream, bee pollen,  
lemon, oven roasted tomato, 26

BLACKENED KELP CRUSTED TUNA  
cucumber carpaccio, pea shoots,  
cold dulse cream, avocado 26

SEAFOOD TOWER  
marinated crab legs, citrus prawns,  
fresh shucked oysters, ceviche,  
seared albacore tuna,  
northern divine caviar 150

MAINS

GRILLED WILD SALMON  
herb roasted baby potatoes,  
fennel butter, arugula cream 36

PISTACHIO CRUSTED COD  
warm potato salad, dijon,  
grilled lemon, fresh herbs 35

PACIFIC HALIBUT  
smoked tomato broth, basil caviar,  
saffron rice 45

RATHREVOR SEAFOOD BOIL  
clams, mussels, prawns, crab,  
potatoes, corn, fresh herbs,  
shellfish consomme 49

63 ACRES BEEF BUTCHER BLOCK  
beurre maître d’, demi-glace,  
whipped potatoes  
6 oz. tenderloin 56  
12 oz. rib eye 65

ROASTED FREE RANGE CHICKEN  
prosciutto wrapped, sage,  
truffle demi-glace,  
whipped potatoes 33

CASUAL FARE

NACHOS  
three cheeses, house spice,  
tomato, green onion, olive,  
jalapeño, sour cream,  
pico de gallo,  
half size 19 full size 28  
add chicken or beef 6  
add guacamole or extra dip 4

MAC & CHEESE  
cavatappi noodles,  
cheddar & parmesan cream,  
truffled breadcrumbs 19  
add crab 15  
add bacon 6

CHICKEN WINGS  
hot, bbq, blue moon, sweet heat,  
salt & pepper, crudite & blue  
cheese 22

BEACH CLUB FRIES  
candied salmon, crispy capers,  
sweet onions, goat cheese,  
tomato, gremolata,  
lemon aioli 18

POUTINE  
little qualicum cheese curd,  
beef gravy, crispy fries 16

COD & CHIPS  
beer battered, tartar sauce,  
apple & tarragon coleslaw, lemon  
one piece 19 two piece 28

PRIME RIB DIP  
horseradish aioli, aged cheddar,  
crispy onions 26

SIDES: fries, soup du jour, caesar salad,  
butter lettuce salad

PREMIUM SIDES (+5): mini poutine,  
mac & cheese, small seafood chowder

SPRINGFORD FARM BEEF BURGER  
butter lettuce, tomato, onion,  
pickle, mayo 23

ISLAND FARMHOUSE  
CHICKEN BURGER  
holy duck chili mayo, pickles,  
coleslaw 23

WILD SALMON BURGER  
arugula, sweet onion jam,  
citrus aioli 25

MUSHROOM BURGER  
grilled portobello mushroom,  
smoked tofu, balsamic onion,  
goat cheese, frisee lettuce 22

ADD ON’S (+3)  
sauteed mushrooms, bacon, avocado,  
cheddar, blue cheese, goat or  
swiss cheese

GOOD FOOD STARTS WITH A  
SENSE OF PLACE..

At The Beach Club Resort, we are  
proud to work with local farmers,  
fishers, and producers who share our  
passion for fresh, sustainable  
ingredients.

As an Ocean Wise partner, we are  
committed to sourcing seafood respon-  
sibly, helping to protect our oceans for  
future generations.

Our seafood comes straight from the  
ocean right in front of you, and our pro-  
duce and dairy are sourced from farms  
just inland.

Each dish is thoughtfully prepared to  
offer a true taste of Vancouver Island,  
inspired by the land, the sea, and the  
view from your table.



WE SUPPORT LOCAL  
Our menu features fresh,  
sustainable, and locally  
sourced ingredients.



WE ARE A PROUD  
OCEAN WISE  
PARTNER