

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,
charred lemon 13/17

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

WARM SCALLOP & KELP SALAD
pickled shimeji mushrooms,
shaved cucumber wakame 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
kelp, 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, grilled lemon,
fresh herbs 35

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

RATHTREVOR 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, cilantro, 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 19

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 22

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
responsibly, helping to protect our
oceans for future generations.

Our seafood comes straight from the
ocean right in front of you, and our
produce 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