Sweet Beginnings

Seasonal Fruit & Berries / 10
Fresh Seasonal Fruits and Berries in a Passionfruit Maceration

Triple Berry Parfait / 11
Greek Style Yogurt, Triple Berry Compote and Our Beach Club Granola

Fruit & Nut Oatmeal / 12
Hot Oatmeal with Dried Fruits, Nuts, House Made Granola and Greek Yogurt
Served with Cream and Maple Syrup or Brown Sugar

Sunrise Classics

Golden Malted Waffle / 13
Malted Waffle with Maple Syrup
Add: *Strawberries and Whipped Cream* **/ 3**

Beach Club Classic Breakfast / 17
Two Eggs, Breakfast Potatoes, Choice of Smoked Bacon, English Bangers or Back Bacon

Grilled Sirloin Steak and Eggs / 22
63 Acre Sirloin Steak with Two Eggs, Pomme Frites, Chimichurri and HP Sauce

Eggs of Benedict

Beach Club Classic / 17
Two Poached Eggs, Back Bacon, English Muffin, Hollandaise Sauce

Oven Roasted Tomato Florentine / 17
Two Poached Eggs, Oven Roasted Roma Tomato, Wilted Spinach, English Muffin, Hollandaise Sauce

Vegan Quinoa Roasted Vegetable / 18
Roasted Vegetable Quinoa with Chickpea Fritter, Roasted Portobello Mushroom, Wilted Arugula, Butternut Squash "Hollandaise"

The West Coast Cured Excursion / 20
Vancouver Island University Aquaculture Sturgeon with Sockeye Salmon Cured Loins, Dungeness Crab, Two Poached Eggs, Grilled Bannock, Watercress Hollandaise

Legion of Omelets

Mediterranean Roasted Vegetable / 17
Filled with Roasted Peppers, Red Onion, Zucchini, Carrots, Broccoli, Artichokes, Tomatoes and Feta Cheese with Balsamic Glaze

Monte Cristo / 17
Loaded with Shredded Ham, Turkey and Swiss Cheese. Drizzled with Grainy Mustard Fondant

Confit of Tomato & Rocket / 17
Encasing a Quattro of Tomatoes, Arugula and Parmesan Reggiano

Carnivore / 19
Laden with Bacon, Ham, Turkey, English Banger, Chorizo and Parmesan Cheese

Cast Iron Innovations

Chorizo Sausage Hash Sauté / 19
Two Poached Eggs, Pan Seared Chorizo Sausage, Red Onions, Roasted Red Pepper, Tomatoes, Jalapeño Jack Cheese, Spicy Tomato and Cilantro Hollandaise

Farm House Breakfast Hash / 19
Two Poached Eggs, Bacon, English Bangers, Onions, Peppers and Tomatoes Sautéed with Pan Fried Potatoes, Three Cheese Blend and Hollandaise

Above Entrées are Served with Pan Fried Potatoes and
Your Choice of Sour Dough, Multi-Grain, Marble Rye, Brioche or Gluten Free Toast unless otherwise noted.

This Page available after 11:00am

From the Garden

Summery Green Salad - Regular / 8 Platter / 14
Crisp Seasonal Greens, Tomato, Cucumber,
Curly Beets and Carrots
Choice of House Made Honey Balsamic, Raspberry, Citrus,
Roasted Pineapple or Ranch Dressing

Caesar Salad - Regular / 9 Platter / 16
Crisp Leaves of Romaine Lightly Drizzled with
Garlic Aioli, Roasted Garlic, Croutons,
Bacon and Parmesan Reggiano

Chicken Pad Thai Salad / 19
Shredded Chicken, Cucumber, Carrots, Cabbage Slaw, Fresh Cilantro, Roasted Peanuts Caressed with a Citrus Soy Emulsion

Add to Any Salad
Chicken Breast / 6 Shrimp and Scallop Skewer / 8 Seared Salmon / 10
Shrimp Sauté / 6 Cajun Crusted Icelandic Cod / 6 Sirloin Steak / 12

Beachside Favorites

Monte Cristo Sandwich / 18
Grilled to Perfection. Egg Battered, Loaded with Turkey, Black Forest Ham and Swiss Cheese on Sourdough

Beach Club Rueben / 18
Montreal Smoked Beef, Sauerkraut and Swiss Cheese, Smother in Beach Club Special Sauce on Marbled Rye

USA Triple Decker Club Sandwich / 18
Stuffed with Grilled Chicken, Bacon, Tomato and Crisp Leaf Lettuce on Grilled Sour Dough with Beach Club Special Sauce

The Beach Club Deluxe Burger / 19
6 oz. 63 Acre Beef Burger with Lettuce, Tomato, Pickle, Red Onion, Beach Club Special Sauce on a Brioche Kaiser

Icelandic Cod & Chips
One Piece / 17 Two Piece / 23
Tempura Battered, Fresh Tartar, Apple Coleslaw, French Fries

******MENU SUBJECT TO CHANGE******

Ocean Wise. Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Wine Spectator AWARD OF EXCELLENCE 2018

Please advise your server if you have any allergy concerns
All prices subject to applicable taxes,
gratuities are not included
An 18% gratuity is requested on groups over eight guests

WINE PROGRAM EXCELLENCE AWARDS 2018