

LUNCH MENU

Starters

Daily Soup AQ

Caesar Salad 18

Crispy Pork Belly, Brioche Croutons,
Mustard Seeds, Pecorino

Add Chicken Supreme or Seared Steelhead \$14

Hannah Brook Greens 19

Cherry Tomatoes, Feta Cheese, Shaved Cucumber,
Pickled Red onion, Lemon Vinaigrette

Add Chicken Supreme or Seared Steelhead \$14

Charcuterie & Cheese 32

Assorted Local Cured Meats,
Assortment of Cheese, Crostini, Cornichons

Salt Spring Island Mussels & Clams 30

White Wine, Basil Pistou, Cherry Tomatoes,
Toasted Focaccia

Citrus & Burrata Salad 25

Blood Orange, Grapefruit, Orange,
Chili Honey, Toasted Pistachios, Crostini

Seared Scallops 24

Garlic, Herbs, Brown Butter Sauce,
Cherry Tomatoes, Capers

Prosciutto & Mozzarella Flatbread 21

House Made Tomato Sauce,
Fresh Basil Pistou, Arugula, Balsamic Glaze

Sides

Sauteed Seasonal Vegetables 12

Sauteed Mushrooms 13

Bread & Butter 6

Pommes Frites 6

Truffle Fries 8

Gruyere Pomme Puree 8

Dessert

Maple Crème Brûlée 12

Pecan Biscotti

Basque Country Cheesecake 12

Seasonal Fruit Compote, Tuile, Candied Pecans

Buttermilk Cinnamon Donuts 12

Dulce de Leche, Pear Puree, Toasted Pistachios

Mains

Roast Chicken Supreme 29

Cannellini Bean Cassoulet, Chorizo,
Castelvetrano Olives, Cherry Tomatoes, Gremolata

Fish Cakes 24

Smoked Sablefish, Lois Lake Steelhead,
Mirepoix, Green Salad

Sub Truffle Fries or Caesar Salad \$3

Hart House Beef Burger 27

Ground Brisket, Aioli, Arugula, Fresh Tomato,
Smoked Caciocavallo Cheese,

Pickles, Pommes Frites

Sub Truffle Fries or Caesar Salad \$3

Smoked Bacon \$3

Spaghettoni allo Scoglio 29

Prawns, Manila Clams, Steelhead
White Wine Sauce, Calabrian Chili,

Cherry Tomatoes, Fresh Herbs

GF Corn Pasta Available \$3

Pan Seared Lois Lake Steelhead 35

Roasted Baby Potatoes, Broccolini, Caponata,
Dill & Parsley Sayce, Garlic Pangrattato

Pea & Asparagus Risotto 27

Parmigiano Reggiano, Fresh Mint,
Lemon Zest Ricotta

Add Seared Scallop \$7 each

Lamb Kofta Platter 26

House made Hummus, Tzatziki Sauce,
Greek Salad, Toasted Pita

Braised Beef Short Rib 45

Pomme Puree, Seasonal Vegetables,
Parsnip Chips, Braising Jus


Elderflower Panna Cotta 12

Poached Citrus, Brown Sugar Crumble,
Orange Cardamom Gel, Camomile Cremeux

Fruit Sorbet 12

Sable Crumb, Seasonal Flavours

Executive Chef: Raul Copete Vazquez

 Hart House Restaurant is a proud member of OceanWise