

Room Service Breakfast Menu



Served from 6:30 am to 11:00 am—Dial 2016

Westerly Classics

Country Breakfast 12.00

Two free-range eggs your style, your choice of bacon, ham or sausage, hash browns, herb baked tomato & your choice of toast

Hungry Man 13.75

Three free-range eggs your style, two strips of bacon, two sausages, two slices of ham, hash browns, herb-baked tomato & your choice of toast

Healthy Start 11.50

Two poached free-range eggs, fresh cut fruit & your choice of toast

The Westerly Omelet 12.00

Three-egg omelet with ham, mushrooms, peppers, onions & cheddar cheese served with hash browns & your choice of toast

The Gardener Omelet 10.95

Three-egg omelet with Spanish onions, tomatoes, peppers, spinach & feta cheese served with hash browns & your choice of toast

Eggs Benedict 13.25

Two poached free-range eggs with back bacon served on a toasted English muffin topped with house made hollandaise sauce & served with hash browns

West Coast Benedict 14.95

Two poached free-range eggs with shrimp, Dungeness crab & three-onion jam on a toasted English muffin topped with house made citrus hollandaise sauce & served with hash browns

From the Bakery

~ Baked Fresh Daily ~

Croissant	\$2.85
Cinnamon Bun	\$3.75
House made Muffin	\$3.15
Danish	\$3.75

Beverages

Coffee / Tea	\$2.60
Coffee Thermos	\$5.75 (sm) \$11.00 (lrg)
Cappuccino	\$3.75
Latte	\$3.75
Hot Chocolate	\$4.00
Milk / Juice	\$4.00

~ prices exclude applicable taxes ~

Room Service All Day Menu



Served from 11:00 am to 10:00 pm—Dial 2016

Feeling like a nice quiet evening in? Let us deliver dinner to your room. We also offer a full selection of in-room delivery service of any of our product from our Top Shelf Wine Gallery & Specialty Liquor Store. Refer to the Top Shelf menu for further details.

Feeling like a little socializing... join us in our New **Flying Canoe West Coast Pub** for daily features and entertainment.* Call 2013 for further details.

*Restaurant, Pub and Lounge features and pricing are not available through room service

Appetizers

Grilled Lobster & Blue Crab Dip 14.95

Lobster, blue crab, dill cream cheese
served with flatbread & tortilla chips

Mamma Lannie's Meatballs 8.00

A family recipe! With lean ground beef, pork loin & herbs
baked crispy & served with horseradish sour cream

Calamari 10.25

Marinated in buttermilk & lime
served with cumin yoghurt dip

Tortilla Crusted Chicken Tenders 9.25

Served with a mango, plum & cilantro chutney

Steamed Edamame Beans 7.00

Tossed in lemon juice, mint & salt
sweet chili sauce for dipping

~prices exclude applicable taxes ~

Room Service

All Day Menu



Served from 11:00 am to 10:00 pm—Dial 2016

Soup & Salad

Soup from the Kettle cup 4.75 bowl 6.95

Changes daily, served with sea salt & thyme pan bread

French Onion 9.25

Slow caramelized onions in a rich ale, roasted chicken & beef broth,
focaccia crouton with emmental & gruyere

Candied Wild Sockeye Chowder cup 5.75 bowl 10.25

Fingerling potatoes, fresh herbs, cream, chunky vegetables & grilled baguette

River City Caesar Salad small 8.00 large 11.50

Hand torn romaine lettuce, charred lemon & roasted garlic dressing,
fried capers, bacon lardons, grana padano

Organic Artisan Greens small 6.95 large 9.25

Shaved granny smith apple, candied pistachios, baby qualicum brie
tossed with your choice of house made dressings

Vancouver Island Smoked Albacore Tuna Salad 12.75

Poppy seed crusted smoked tuna, organic artisan greens, red flame grapes
tossed with a blackberry & Dijon vinaigrette

Add to any Salad

Macadamia Crusted Halibut 8.00

Cowichan Valley Chicken Breast 7.00

Sautéed British Columbia Spot Prawns 9.25

~ prices exclude applicable taxes ~

Room Service

All Day Menu



Served from 11:00 am to 10:00 pm—Dial 2016

Burgers & Sandwiches

All burgers & sandwiches served with choice of fries, soup or salad

Add Caesar salad or yam fries for 1.75

Soup & Sandwich Combo 10.25

Ever changing sandwich of the day & a cup of soup from the kettle

Macadamia Crusted Halibut Ciabatta 16

Queen charlotte halibut, peach cilantro relish, lemon pepper mayo, ciabatta

The Westerly Beef Burger 12.75

House made lean ground beef patty, Grains Bakery Kaiser,
herb mayonnaise & maple cheddar

Add bacon 1.75 Add mushrooms 1.25

Baby Shrimp Croissant 11.50

Creamy baby shrimp & fresh dill salad on a buttery croissant

Triple Decker Clubhouse 13.75

Marinated organic chicken breast, maple bacon, herb mayonnaise
& pepper jack cheese

Grilled Reuben Sandwich 10.25

House braised brisket, sauerkraut, Swiss cheese, purple Dijon mayonnaise
on marble rye bread

~ prices exclude applicable taxes ~

Room Service All Day Menu



Served from 11:00 am to 10:00 pm—Dial 2016

Popular Plates

Traditional Fish & Chips

Crispy ale battered fish with house chipped Kennebec fries, coleslaw & creamy tartar sauce

Halibut 1-piece 14.95 2-piece 17.25

Cod 1-piece 12.75 2-piece 14.95

Pan Roasted AAA Flat Iron Steak Sandwich 18.50

Sliced & served on a roasted garlic baguette with crispy buttermilk onions & sherry thyme sauce

Served with fries or salad

Breaded Pork Schnitzel 20.75

Roasted onion & thyme sauce, Dijon spaetzle, maple braised red cabbage

Thin Crust Neapolitan Style Pizza From our Forno Fired Oven

With choice of two toppings

11 Inch Shell 13.75

Add extra toppings 1.75 each

Bison Pepperoni

Smoked Salmon

Roasted Spanish Onion

Roma Tomatoes

Mushrooms

Barbequed Chicken

Pepperoni

Fresh Basil

Bell Peppers

Roasted Garlic



~ prices exclude applicable taxes ~

Room Service Dinner Menu



Served from 5:00 pm to 10:00 pm—Dial 2016

Entrees

Served with potato or rice of the day & steamed fresh vegetables

Vancouver Island Albacore Tuna 17.25

Served medium with fried caper & brown butter hollandaise

Free Range Organic Chicken Breast 23.00

Fontina cheese, fresh basil stuffing & marsala peppercorn jus

British Columbia Spot Prawn or Organic Chicken Pasta 20.75

Fresh pappardelle noodles, pumpkin seed pesto, olive oil
braised arugula, reggianno & fresh thyme pan bread

Vancouver Island Bison Sirloin Medallions 21.75

Pan roasted to medium rare, wild mushroom jus

6 Ounce AAA Sirloin 21.75

How you like it with roasted shallot & herb compound butter

8 Ounce AAA New York 24.25

How you like it with green peppercorn & merlot jus

Grilled Zucchini Wrapped Tofu 16.25

Grilled zucchini wrapped firm tofu with miso & roasted pepper gravy

Wines by the Glass (6oz)

White

Mission Hill Chardonnay	7.75
New Harbour Sauvignon Blanc	9.95
Prospect Pinot Grigio	9.95

Red

Mission Hill Cab/Merlot	9.50
Dona Paula Los Cardos Malbec	9.95
Sumac Ridge Black Sage Merlot	10.50

Beers & Spirits

Beer

Domestic Beer	6.00
Import Beer	7.00

Highball

Well Brands	5.75
Premium	from 7.00

* For a full selection of wine, spirits and ales
please ask our room service department

~prices exclude applicable taxes ~

Room Service All Night Menu



Served from 10:00 pm to 6:30 am—Dial 0

Appetizers

Soup from the Kettle cup 4.75 bowl 6.95

Changes daily, served with sea salt & thyme pan bread

River City Caesar Salad small 8 large 11.50

Baby romaine tossed with a lemon & roasted garlic dressing,
bacon, focaccia croutons & grana parmesan

Organic Artisan Greens small 6.95 large 9.25

Shaved granny smith apple, candied pistachios, baby qualicum brie
tossed with your choice of house made dressings

Sandwiches

Your choice 11.50

Served with tortilla chips & salsa

Honey Ham

Smoked Turkey

Roast Beef

Creamy Dill Shrimp

Desserts

Your choice 6.95

Sambuca Cheesecake

Mamma's Apple Pie

~ prices exclude applicable taxes ~