

In Room Dining

AVAILABLE 7AM-9PM

our partners

The Courtney Room seeks to convey the bounty of the West Coast through our menu offerings. Our dishes are ingredient driven and celebrate seasonality

Below are some of our suppliers that we are honoured to work with to create our menu.

LITLLEST ACRE ORGANICS
SQUARE ROOT ORGANIC FARM
SAANICH ORGANICS
LANCE STAPLES - Wild food forager
SWEET BEANS ORGANIC FARM
REGROWTH FARM & FIBER MUSHROOMS
LOCKWOOD & ISLAND FARMHOUSE CHICKEN FARMS
LOIS LAKE WEST COAST FISHCULTURE
FINEST AT SEA SEAFOOD & BETTER SEAFOOD SUPPLY
NORTHERN DIVINE CAVIAR - BC
ACADIAN CAVIAR - NB
46 SOUTH SEAFOOD
WORKING CULTURE BREAD
TWO RIVERS MEATS
LEGENDS HAUL
BERETTA FARMS BEEF
PRAIRIE RANCHERS GRASS FED BEEF
PARRY BAY SHEEP FARM
STILLMEADOW FARM PORK
PEI ATLANTIC BEEF PRODUCTS

All room service orders are subject to a \$5 delivery fee and 18% service charge.

Breakfast

Monday - Friday 7am-11am

YOGURT & HOUSEMADE GRANOLA GF 16
almonds, poached and dried fruit

APPLE & CINNAMON OATMEAL GF 16
almonds, apple butter

TCR CLASSIC BREAKFAST 24
two local farm eggs any style, bacon or sausage, hashbrowns, charred grape tomatoes,
choice of toast

SHAKSHUKA 24
two poached local farm eggs, chickpea, tomato, avocado, fresh cheese, cumin,
sesame seeds, sourdough toast

BREAKFAST SANDWICH 24
over medium local farm egg, onion & tomato jam, cheddar, lettuce, avocado, bacon, ciabatta,
choice of hashbrowns or greens

THE MAGNOLIA OMELETTE GF 28
three local farm eggs, dungeness crab, aged cheddar, chives, magnolia & paprika hollandaise,
choice of hashbrowns or greens

CLASSIC BENNY 24
two poached local farm eggs, magnolia & paprika hollandaise, ham, english muffin,
choice of hashbrowns or greens

SMOKED SALMON BENNY 26
two poached local farm eggs, whipped chive crème, caper berries, pickled beets,
magnolia & paprika hollandaise, english muffin, choice of hashbrowns or greens

GLUTEN FREE BUTTERMILK WAFFLES GF 22
fruit compote, chantilly cream, candied walnuts

SOUFFLÉ PANCAKE 23
fruit compote, chantilly cream, poached fruit, candied walnuts

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

Weekend Brunch

Saturday & Sunday 7am-2pm

PASTRY BASKET 15
house selection

YOGURT & HOUSEMADE GRANOLA GF 16
almonds, poached and dried fruit

TCR CLASSIC BREAKFAST 24
two local farm eggs any style, bacon or sausage, hashbrowns, charred tomatoes, choice of toast

THE MAGNOLIA OMELETTE GF 28
three local farm eggs, dungeness crab, aged cheddar, chives, magnolia & paprika hollandaise, choice of hashbrowns or greens

AVOCADO & POACHED EGG TARTINE 26
two poached local farm eggs, avocado puree, Working Culture sourdough, kale, chili, choice of hashbrowns or greens

SMOKED SALMON BENNY 26
two poached local farm eggs, whipped chive crème, caper berries, pickled beets, magnolia & paprika hollandaise, english muffin, choice of hashbrowns or greens

SHAKSHUKA 24
two poached local farm eggs, chickpea, tomato, avocado, fresh cheese, cumin, sesame seeds, sourdough toast

MUSHROOM HUEVOS RANCHEROS GF 24
two sunny side up local farm eggs, corn tortilla, fermented black bean salsa, pickled peppers, aged cheddar, chili crema, scallion

BUTTERMILK FRIED CHICKEN & WAFFLES GF 27
sumac pickles, slaw, fermented chili maple gravy

BREAKFAST SANDWICH 24
over medium local farm egg, onion & tomato jam, cheddar, lettuce, avocado, bacon, ciabatta, choice of hashbrowns or greens

DRY AGED BEEF BURGER 24
house dry aged beef burger, TCR burger sauce, lettuce, cheddar, sumac pickles, shallot marmalade, potato bun, choice of hand-cut fries or greens

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Lunch

Monday - Friday 11am-2pm

STARTERS

POTATOES COURTNEYGF 13
duck fat, TCR buttermilk ranch, chive

SOUP OF THE DAY 14
seasonal accompaniments

CHICKPEA VERDE DIPVG GF 16
seasonal salsa verde, olive oil, chili, crudités

FORAGED & FARMED SALADGF, V 19
local greens, house preserves, toasted flax crumble, caramelized honey & spruce
vinaigrette

KALE & BURRATA CAESARGF 23
roasted garlic vinaigrette, white anchovy, Reggiano crisp, lemon, chili

SANDWICHES

sandwiches come with a choice of soup, green salad or kennebec fries

TCR DRY AGED CHEESEBURGER24
natural beef patty, aged cheddar, classic sauce, pickled onion & tomato jam, lettuce,
potato bun

CRISPY PARMESAN CAULIFLOWER SANDWICHv 25
mushroom conserva, parmesan, lettuce, pickled onion & tomato jam, kosho aioli,
ciabatta

CRISPY PARMESAN CHICKEN SANDWICH 25
mushroom conserva, parmesan, lettuce, pickled onion & tomato jam, kosho aioli,
ciabatta

BRAISED BEEF SHORTRIB OPEN FACE SANDWICH 28
Working Culture sourdough, burrata, stinging nettle verde, mustard greens

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PASTA

MUSHROOM CASARECCE	v 26
stinging nettle pesto, chili, oyster mushroom, Reggiano, olive oil	
LINGUINE & CLAMS	23
white wine, garlic, butter, chili, fine herbs	
POTATO RAVIOLI	29
Dungeness crab, saffron butter emulsion, nutritional yeast	

ENTRÉES

ROASTED LOCAL SAANICH BEETS	GF, VG 22
chickpea fritter, avocado, orange sesame vinaigrette, pickled jalapeño	
TCR FISH & CHIPS	GF 22
crispy buttermilk fried rock cod, kosho aioli, TCR slaw, mustard, kennebec frites	
CATCH OF THE DAY	GF 32
confit potato salad, pickled peppers, radish, kosho emulsion	
POTATO CRUSTED CHICKEN BREAST	GF 31
duck fat rösti, oyster mushroom, confit tomato, roasted garlic parmesan emulsion	
ALBERTA STRIPLOIN STEAK FRITES	8OZ GF 42
kennebec frites, caramelized onion jam, salsa verde, bordelaise	

ADDITIONS

ADD EGG OR AVOCADO	GF 4
ADD BACON	GF 6
ADD CHICKPEA & BLACK BEAN FRITTERS	3 PC, GF 8
ADD CHICKEN BREAST	GF 15
ADD CATCH OF THE DAY	GF 14
ADD BRAISED BEEF SHORTRIB	GF 19

DESSERT

CHOCOLATE OLIVE OIL CAKE	GF 12
almond, espresso ice cream	
FEATURE DESSERT	MP
Chef's selection	

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Afternoon Snacks

Daily 2pm-5pm

PRESERVES	GF 10
housemade selection of pickles & marinated olives	
WARM FOCACCIA.	GF 10
cultured butter, sea salt	
POTATOES COURTNEY	GF 13
duck fat rosti, ranch, chive	
BUTTERMILK FRIED MUSHROOMS	GF V 18
ranch, hot sauce powder	
CHICKPEA VERDE DIP	VG GF 16
seasonal salsa verde, olive oil, chili, crudités	
AMBERJACK BITES	GF 18
crispy rice, chili, yuzu, kewpie mayo, everything crumble	
MAC & CHEESE.	V 18
radiatore, aged cheddar mornay, Reggiano crisp	
BUTTERMILK CHICKEN TENDERS	GF 18
ranch, sumac pickles	
TCR DRY AGED CHEESEBURGER	24
natural beef patty, aged cheddar, classic sauce, pickled onion & tomato jam, lettuce, potato bun	
CHEESE PLATE.	19
selection of two cheeses, walnut crumble, TCR preserves, focaccia	
TCR FRIES	GF, V 7
classic sauce	
GREEN SALAD	GF, V 7
caramelized honey & spruce vinaigrette	

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Dinner

Daily 5pm - 9pm

SNACKS & SMALL PLATES

PRESERVES GF 10

housemade selection of pickles & marinated olives

FOCACCIA v 10

cultured butter, Nootka rose honey, sea salt, herb oil

POTATOES COURTNEY GF 13

duck fat rosti, ranch, chive

BUTTERMILK FRIED MUSHROOMS GF V 18

ranch, hot sauce powder

TCR MEATBALLS GF 18

Reggiano, tomato, pine nut, fresh herbs

BEEF TENDERLOIN TARTARE 22

Pecorino, pickled elderflower, turnip, seeded rye bread

NORTHERN DIVINE CAVIAR SELECTION GF (15GM) 98

Canadian raised sturgeon caviar, duck fat rösti, crème fraiche, shallot, chive

STARTERS

KALE & BURRATA CAESAR GF 26

roasted garlic vinaigrette, white anchovy, Reggiano, lemon, chili

ROASTED CARROT & FARRO SALAD v 23

Manchego, wildflower vinaigrette, chili, hazelnut crumble, leek ash

VITELLO TONNATO GF 24

shaved veal loin, albacore tuna, squid ink, caper, pickled peppers

POTATO CRUSTED LINGCOD BRANDADE GF 23

B.C. corn croquette, trout roe, Calabrian chili vinaigrette, spring greens

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PASTA

- MAC & CHEESE VG 18
radiatore, aged cheddar mornay, Reggiano
- MUSHROOM CASCARECCE VG 26
stinging nettle pesto, chili, wild mushroom, nutritional yeast crumble, olive oil
- FEATURE PASTA MP
seasonal noodle or stuffed pasta & accompaniments

MAINS

- CHICKPEA & BLACK BEAN FRITTERS GF, VG 29
local beets, ras el hanout, cashew emulsion, pickled jalapeño
- TCR DRY AGED CHEESEBURGER 24
natural beef patty, aged cheddar, classic sauce, pickled onion & tomato jam, lettuce,
potato bun
- SEARED HOKKAIDO SCALLOPS GF 39
miso chili glazed pork belly, crispy cauliflower, apple, radish, sesame
- CATCH OF THE DAY GF MP
confit potato salad, radish, kosho emulsion
- BERETTA FARMS GRASS FED BEEF TENDERLOIN 7 OZ, GF 60
crispy onion ring, confit sunchoke salad, salsa verde, bordelaise

TCR STRIPLOIN STEAK FRITES

kennebec frites, caramelized onion jam, salsa verde, bordelaise

- ALBERTA BEEF STRIPLOIN 8 OZ, GF 42
14 DAY DRY AGED PRIME GRADE NY STRIPLOIN 12 OZ, GF 68
(PRIME GRADE SOURCED FROM MACLEOD'S LEAP BEEF, FORT MACLEOD, ALBERTA & PEI BLUE DOT BEEF FARMS)

SIDES & ADDITIONS

- WARM POTATO & DANDELION SALAD pickled peppers GF, V 13
PAN ROASTED MUSHROOMS lemon, butter, fine herbs GF, V 15
ADD HOKKAIDO SCALLOP (1 PC), GF 7
ADD MARINATED BURRATA GF 12
ADD SEARED QUÉBEC FOIE GRAS (50 GR), GF 25

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