

lunch prix fixe

to start

FEATURE SOUP ^{GF}
seasonal garnish

or

GREEN SALAD ^{GF, V}
caramelized honey & spruce vinaigrette

main

MUSHROOM RIGATONI ^V
stinging nettle & green garlic pesto, Pecorino Romano, fine herbs

or

ROASTED BC LINGCOD ^{GF}
crispy potato brandade, bok choy, confit tomato, kosho nage

or

VANCOUVER ISLAND POTATO CRUSTED CHICKEN BREAST ^{GF}
crispy rice, oyster mushrooms, carrot & cashew salad, huckleberry chicken jus

or

ALBERTA RAISED GRILLED FLAT IRON STEAK FRITES ^{7OZ, GF}
kennebec frites, caramelized onion jam, salsa verde, bordelaise **+\$12**

dessert

CHOCOLATE OLIVE OIL CAKE ^{GF}
almond, espresso ice cream

or

FEATURE DESSERT
seasonal garnishes

PRIX FIXE 45

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

starters

FOCACCIA	v	10
cultured butter, Nootka rose honey, sea salt, herb oil		
WARM OLIVES	GF, VG	12
selection of marinated olives, lemon, extra virgin olive oil, fine herbs		
POTATOES COURTNEY	GF	13
duck fat rösti, TCR buttermilk ranch, chive		
FEATURE SOUP	GF, VG	15
seasonal garnishes		

salads

FORAGED & FARMED SALAD	GF, V	18
caramelized honey & spruce vinaigrette, salal berries, Nostrala, house preserves, sumac pumpkin seed		
KALE CAESAR SALAD	GF	22
roasted garlic vinaigrette, white anchovy, Reggiano, lemon, chili		
LAMB BACON NEW POTATO SALAD	GF	25
medium poached egg, roasted peppers, smoked lamb bacon spring greens, sherry, olive oil, almond crumble		
CRISPY NORI & ROASTED CHICKEN SALAD	GF	27
cabbage, kale, carrot, cashew, sweet sesame & chili vinaigrette		

additions

ADD AVOCADO	GF	5
ADD MARINATED BURRATA	GF	9
ADD CHICKEN BREAST	GF	10
ADD LING COD	GF	10
ADD CHARCOAL GRILLED TOFU	GF	9

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All parties of six or more guests will be subject to an automatic 20% gratuity on their final bill.

sandwiches

all sandwiches come with a choice of soup, green salad or kennebec frites;
substitute side Potatoes Courtney, Kale Caesar or Confit Potato Salad +\$4

PULLED CHICKEN SALAD SANDWICH	27
pulled Vancouver Island chicken leg, sea buckthorn bbq sauce, crispy bacon, TCR slaw, pickled shallot ranch, ciabatta	
BURRATA & SOURDOUGH	v 26
Working Culture sourdough, salsa verde, walnut crumble, pickled elderflower, fine herbs, served open face	
TCR DRY AGED CHEESEBURGER	29
dry aged Alberta AAA beef patty, aged cheddar, classic sauce, tomato jam,	

mains

CHARCOAL GRILLED TOFU	GF, VG 32
carrot & cashew salad, crispy rice, pickled shiitake mushroom, ras el hanout emulsion	
TCR FISH & CHIPS	GF 26
crispy buttermilk fried cod, kosho aioli, TCR slaw, mustard, kennebec frites	
SIDE STRIPE SHRIMP & SAFFRON RISOTTO	34
dill, almond, sea asparagus, lemon, butter, chili, black truffle pearl, fine herbs	
ROASTED B.C. LING COD	GF 38
crispy potato brandade, bok choy, confit tomato, kosho nage	
VANCOUVER ISLAND POTATO CRUSTED CHICKEN BREAST.	GF 36
crispy rice, oyster mushrooms, carrot & cashew salad, huckleberry chicken jus	
ALBERTA RAISED GRILLED FLAT IRON STEAK FRITES	7OZ, GF 46
kennebec frites, caramelized onion jam, salsa verde, bordelaise	

sides

SIDE KENNEBEC FRITES & MAYO	GF 6
SIDE FARM GREEN SALAD	GF 6
SIDE FEATURE SOUP	GF 8
SIDE CONFIT POTATO SALAD	GF 8

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 the suppliers that we are honoured to work with to create our menu.

LITTLEST ACRE ORGANICS
SQUARE ROOT ORGANIC FARM
SAANICH ORGANICS
LANCE STAPLES - Wild food forager
SWEET BEANS ORGANIC FARM

ISLAND FARMHOUSE CHICKEN FARM

FINEST AT SEA SEAFOOD
WEST PACIFIC SEAFOOD
46 SOUTH SEAFOOD

ACADIAN CAVIAR - NB

WORKING CULTURE BREAD

TWO RIVERS MEATS
LEGENDS HAUL
BERETTA FARMS BEEF