

## *lunch prix fixe*

### *to start*

FEATURE SOUP <sup>GF</sup>  
seasonal garnish

*or*

GREEN SALAD <sup>GF, V</sup>  
caramelized honey & spruce vinaigrette

### *main*

MUSHROOM RIGATONI <sup>V</sup>  
green garlic pesto, chili, oyster mushroom, Reggiano, olive oil

*or*

ROASTED BC LINGCOD <sup>GF</sup>  
crispy potato brandade, bok choy, confit tomato, coconut & kosho nage

*or*

VANCOUVER ISLAND POTATO CRUSTED CHICKEN BREAST <sup>GF</sup>  
oyster mushrooms, carrot & cashew salad, Oregon grape chicken jus

*or*

ALBERTA RAISED GRILLED FLAT IRON STEAK FRITES <sup>7OZ, GF</sup>  
kennebec frites, caramelized onion jam, salsa verde, bordelaise **+\$12**

### *dessert*

CHOCOLATE OLIVE OIL CAKE <sup>GF</sup>  
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, local 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, wild berries, Nostrala, house preserves, sumac pumpkin seed		
KALE CAESAR SALAD . . . . .	GF	22
roasted garlic vinaigrette, white anchovy, Reggiano, lemon, chili		
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 or Kale Caesar +\$4

PULLED CHICKEN SALAD SANDWICH . . . . .	27
pulled Vancouver Island chicken leg, sea buckthorn bbq sauce, crispy bacon, TCR slaw, pickled shallot ranch, ciabatta	
OPEN FACE MUSHROOM TARTINE . . . . .	v 26
Working Culture sourdough, whipped burrata, salsa verde, radish, pickled onion, walnut, arugula	
TCR DRY AGED CHEESEBURGER . . . . .	29
dry aged Alberta AAA beef patty, aged cheddar, classic sauce, tomato jam, sumac pickles, lettuce, potato bun	

## *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	
BC SHRIMP RISOTTO . . . . .	34
saffron, sea asparagus, summer squash, dill, almond crumble, truffle pearl	
ROASTED B.C. LING COD . . . . .	GF 38
crispy potato brandade, bok choy, confit tomato, coconut & kosho nage	
VANCOUVER ISLAND POTATO CRUSTED CHICKEN BREAST. . . . .	GF 36
oyster mushrooms, carrot & cashew salad, Oregon grape chicken jus	
ALBERTA RAISED GRILLED FLAT IRON STEAK FRITES . . . . .	7OZ, GF 46
kennebec frites, caramelized onion jam, salsa verde, red wine beef jus	

## *sides*

SIDE KENNEBEC FRITES & MAYO. . . . .	GF 6
SIDE FARM GREEN SALAD . . . . .	GF 6
SIDE FEATURE SOUP . . . . .	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