



BRENTWOOD BAY  
Dining Room

TAPAS

Prosciutto Wrapped Asparagus <b>GF</b>	14
asparagus, prosciutto, balsamic reduction, feta, preserved lemon	
Olive & Fig Tapenade <b>GF</b>	13
housemade rainforest crackers, blue cheese, grapes, olives	
Seared Scallops <b>GF</b>	18
apple-fennel slaw, trout caviar	
Chili-Encrusted Halibut Bites <b>GF</b>	16
dredged local halibut, cajun spices, apple-fennel slaw	
Crab & Shrimp Cakes	17
fried crisp, chipotle aioli	
Steamed Mussels <b>GF</b>	16
your choice of white wine & garlic or fire roasted tomato	
	add frites 3
	add chorizo 7

Forest Roll	13
roasted mushroom, pickled daikon radish, spinach, tempura fried	
Surf & Turf Roll	16
prawn tempura, cream cheese, smoked salmon, seared toro, thinly sliced tataki steak	

SHARING PLATES

Grilled Ravenstone Chorizo Sausage <b>GF</b>	13
gypsy soffritto, sriracha	
Charcuterie Platter <b>GF</b>	17
cured meats, cheeses, olives, apple-pear relish, warm baguette	
Spanish Sautéed Prawns <b>GF</b>	6 for 10 12 for 18
seared onions, peppers, tomato	
Seafood Platter <b>GF</b>	19
an assortment of house-smoked salmon, house-smoked gravlax, smoked-peppered mackerel, smoked tuna, chilled prawns, lemon aioli, fresh baked breads	
Freshly Shucked Oysters <b>GF</b>	6 for 15 12 for 27
cider mignonette, lemon <i>inquire with your server about variety</i>	
Black Apron Organic Sirloin <b>GF</b>	36
12oz organic beef, cooked and sliced for two, accompanied with roasted garlic and olives, tentsuyu sauce	

Happy Tuna Roll	15
ahi tuna, avocado, cucumber, panko fried crisp	
Volcano Roll	15
crab, avocado, spinach, fried crisp, topped with spicy tuna & tobiko mayo	

SOUPS & SALADS

Seafood Chowder	10   14
fennel, cream, local fish	
Soup of the Day	6   9
Chef's inspiration	
Deconstructed Prawn & Avocado Salad <b>GF</b>	15
artisan greens, Brie cheese, sautéed prawns, avocado segments, citrus-fennel dressing	

Saanich Organic Greens Salad <b>GF</b>	12
shaved fennel, radish, cucumber, grape tomatoes, white balsamic vinaigrette	
Caprese Salad <b>GF</b>	13
roma tomato, Boccocini, fresh basil, truffle and olive oil, balsamic reduction	

ENTRÉES

Seared Rare Ahi Tuna <b>GF</b>	32
citrus risotto, tentsuyu sauce, seasonal vegetables	
Wild Pacific Halibut Afritada <b>GF</b>	34
Spanish inspired tomato sauce on basmati rice	
West Coast Salmon and Spot Prawns <b>GF</b>	36
wild salmon and spot prawns, citrus risotto, seasonal vegetables, Hatch Chardonnay beurre blanc, phyllo garnish	

Half Rack of Lamb	34
brushed with Dijon, coated with panko, potato du nuit, seasonal vegetables, Quail's Gate demi-glace	
Black Apron Sirloin & Spot Prawns <b>GF</b>	38
6oz organic beef, potato du nuit, seasonal vegetables, herb butter	
Butternut Squash Stuffed Ravioli	26
roasted garlic-shallot cream sauce, grana padano	