



For the Table


SEASONAL SOUP \$12
housemade crostinis


BEETROOT HUMMUS  \$19
crispy pita, crudité, pumpkin seeds, pickled shallots


BUFFALO CAULIFLOWER  \$16
crispy cauliflower florets, buffalo sauce

VEGAN GYOZA  \$20
citrus soy, rice crisps, pickle radishes, garlic chips, sesame seeds, green onions


TRUFFLE FRIES \$14
hand cut & triple cooked, parmesan, fresh herbs truffle aioli

AHI TUNA  \$21
blackened, winter greens & pickled vegetables slaw, sweet soy, wasabi, rice crisps, sesame seeds

CHINOIS PRAWNS  \$20
housemade spicy aioli, candied walnuts, sesame seeds, chili oil, scallions

CALAMARI  \$20
crispy, black pepper lime aioli, cabbage-arugula slaw, jalapeños, tomatoes, cilantro

CHARCUTERIE BOARD \$46
local artisanal selection of three meats & three cheeses

MUSSELS & FRIES  \$26
fresh salt spring island mussels, white wine & sundried tomato reduction, hand cut triple cooked fries

MAUI RIBS \$26
beef, sweet soy glazed, charred lemon


LAMB LOLLIPOPS  \$35
four lamb pops, mint chimichurri

BEEF CARPACCIO \$29
house spiced tenderloin, black truffle, shaved parmesan, arugula, cornichons, balsamic reduction


From the Garden

GARDEN SALAD \$17
winter greens, tomatoes, cucumbers, beets, candied walnuts, avocado, radish, pickled fennel, citrus vinaigrette & feta cheese

TOFU & QUINOA BOWL \$22
crispy sweet chili, winter greens, quinoa, tomatoes, cucumbers, avocado, candied walnuts, pickled shallots, citrus vinaigrette, feta cheese

SABLEFISH & PRAWN SALAD  \$32
roasted sablefish & prawns, winter greens, beets, green beans, avocado, pumpkin seeds, sesame seeds, balsamic dijon vinaigrette

CAESAR SALAD \$18
romaine, maple bacon, croutons, house made dressing, parmesan, charred lemon

CRISPY BROCCOLINI SALAD  \$25
crispy broccolini & brussels sprouts, quinoa, parmesan cheese, dried cranberries, pickled shallots, citrus tahini


Add crispy sweet chili tofu \$9 | Add grilled free-range chicken breast \$12
Add free-range blackened chicken \$12 | Add sautéed garlic prawns \$14
Add fresh BC salmon \$15 | Add wild jumbo scallop \$12

Pastas

WESTOAK SIGNATURE BOLOGNESE \$32
signature chorizo & beef sauce, mushrooms, san marzano tomatoes, spaghetti

FETTUCCINI POMODORO \$27
san marzano pomodoro sauce, buffalo mozzarella, gem tomatoes, basil

BC WILD MUSHROOM FETTUCCINI \$32
kale, mushrooms, shallots, chili flakes, black truffle, parmesan cheese



SEAFOOD FETTUCCINI  \$36
fresh BC seafood, kale, creamy basil pesto



Entrées


All entrees come with a selection of locally & sustainably sourced, seasonal baby vegetables. Our Ocean Wise seafood is fresh & filleted daily by our chefs.


CAULIFLOWER STEAK   \$26
blackened pan roasted cauliflower, organic wild rice, seasonal vegetables, mint chimichurri & charred tomato

WESTOAK BURGER \$32
8oz waygu beef patty, signature burger sauce, aged cheddar, bacon, lettuce, tomato, dill pickle, onion on a brioche bun. **Choice of Side:** triple cooked fries or garden salad

FRESH JUMBO SCALLOPS   \$40
four jumbo brown butter scallops, with parmesan saffron risotto & kale


ROASTED B.C. SALMON   \$36
pan roasted BC salmon, mashed potatoes, mushrooms prosciutto corn succotash, citrus beurre blanc

ROASTED CHICKEN  \$32
organic free range supreme, oven roasted potatoes, dijon mustard jus



SEASONAL FISH  \$36
pan seared, house made gnocchi, asparagus, sundried tomato rosé sauce

BRAISED LAMB SHANK \$38
12 hour braised, house made gnocchi, baby vegetables


TRUFFLE MUSHROOM RISOTTO  \$27
BC wild mushrooms, truffle, green peas, parmesan cheese

MAPLE SOY SABLEFISH  \$40
maple soy infused, potato pavé, pickled vegetables, butter emulsion

WESTOAK PLATTERS

FRESH SEAFOOD PLATTER   \$265
BC salmon, pan seared sablefish, scallops, sautéed garlic prawns, fresh mussels, seasonal vegetables, charred lemon

CHARCUTERIE PLATTER \$140
local seasonal selection of meat & cheese

TOMAHAWK PLATTER  \$415
48oz grass-fed ribeye chop served on the bone, rack of lamb, sautéed garlic prawns, seared sea scallops, oven roasted potatoes, brussel sprouts & bacon, sautéed vegetables, peppercorn sauce


From the Grill

Our steaks are certified organic and never exposed to hormones, antibiotics or growth stimulants.

BLUE GOOSE GRASS FED STEAKS 
served with scallion mashed potatoes, baby vegetables & demi glacé
8oz Tenderloin \$68 | 14oz Ribeye \$65

Add jumbo fresh wild scallop \$12 | Add sautéed garlic prawns \$14
Add peppercorn sauce \$5

VEAL CHOP "PARM" \$78
14oz bone in cutlet, fresh mozzarella, chili oil, parmesan cheese, pomodoro fettuccine

RACK OF LAMB 
scallion mashed potatoes, red wine demi glace
half rack \$48 | full rack \$96

Sides to Share

TRIPLE COOKED FRIES  \$9

BRUSSEL SPROUTS  \$14

GARLIC BREAD \$8

MASHED POTATOES \$11

BC WILD MUSHROOMS  \$12

SEASONAL VEGETABLES  \$12

CANADIAN ORGANIC WILD RICE \$14

HOUSEMADE PARMESAN GNOCCHI \$18