

## HOUSEMADE DESSERTS

all desserts 10.5 each

### Chocolate Milano Cake

chocolate mascarpone mousse, almond wafer crust

### Lemon Tart

candied lemon

### Crème Brûlée <sup>GF</sup>

vanilla

### Raspberry Sorbet

locally made

### Teahouse Nanaimo Jar

a Vancouver Island classic, coconut cream, custard, chocolate ganache

## SUNDAY NIGHT PRIME RIB DINNER

*Available from 4pm (while quantities last)*

A classic 3-course special 42.5

### Appetizer choice of

Daily Soup or Caesar Salad

### Entree

Slow Roasted Prime Rib & Yorkshire Pudding

+ Grilled Garlic Prawns, 14

+ Roasted Mushrooms, 10

### Dessert choice of

Chocolate Milano Cake or Lemon Tart

Enjoy it on its own 35

x

x

x

x

## TO START

### Teahouse Stuffed Mushrooms <sup>GF</sup>

crab, shrimp, cream cheese, 14.5

### Mussels <sup>GF</sup>

tomato, garlic, chorizo, corn, white wine sauce, 21

### Hummus <sup>V</sup>

sundried tomato & olive tapenade, warm naan, chili oil, crispy chickpeas 14

### Dungeness Crab Cake <sup>GF</sup>

pea tendrils, tobiko, pickled fennel, red pepper coulis, 19

### Cauliflower <sup>V</sup> <sup>GF</sup>

garlic butter, chimichurri, 10

### Roasted Mushrooms <sup>V</sup> <sup>GF</sup>

sauteed kale, mushrooms, shallots, garlic, butter, 10

### Brussel Sprouts <sup>GF</sup>

maple syrup, bacon, chili flakes, 10

### Roasted Baby Beets <sup>V</sup> <sup>GF</sup>

thyme, chive, orange, goat cheese, 12

## SOUPS & SALADS

**Soup of the day**, 10

### Caesar Salad

shaved grana padano, parmesan crostini, 12

### Teahouse Green Salad <sup>V</sup> <sup>GF</sup>

mixed greens, cherry tomatoes, carrots, radishes, sherry vinaigrette, 9.5

### Mediterranean Salad <sup>V</sup> <sup>GF</sup>

tomatoes, cucumbers, olives, red onions, red bell peppers, Okanagan goat feta, 16

### Niçoise Salad <sup>GF</sup>

seared rare albacore tuna, romaine, egg, green beans, potatoes, tomatoes, olives, pickled red onions, classic niçoise vinaigrette, 22

### Grilled Prawn & Burrata Panzanella Salad

burrata, tuscan bread, extra virgin olive oil, tomatoes, basil, 26

## TASTING BOARDS

### Antipasti <sup>V</sup>

hummus, marinated artichokes, marinated market vegetables, pesto bocconcini, warm naan, 25

### Charcuterie & Cheese

assorted seasonal cheese & charcuterie, grainy dijon mustard, pumpkin seeds, blueberry jam, almonds, cashews, pecan fruit crisps, 27

## ENTREES

### Sablefish <sup>GF</sup>

market vegetables, roasted fingerling potatoes, citrus beurre blanc, 42

### Local Salmon <sup>GF</sup>

herbed wild rice, lemon caper sauce, market vegetables, prepared medium unless otherwise requested, 29.5

### Rack of Lamb <sup>GF</sup>

grass-fed, scalloped potatoes, broccolini, red wine demi-glace, 39

### Brome Lake Duck Confit <sup>GF</sup>

red wine demi-glace, scalloped potatoes, broccolini, 31

### Wild Mushroom Ravioli <sup>V</sup>

arugula, housemade pesto, pine nuts, 22

### Seared Rare Albacore Tuna <sup>GF</sup>

market vegetables, chimichurri sauce, herbed wild rice 32

### Fresh Halibut <sup>GF</sup>

in season, sourced locally, charred grape tomatoes, fingerling potatoes, roasted fennel, basil, thyme, rosemary, balsamic reduction, 38

## STEAKS

### 7 oz Grass Fed Tenderloin

*pomme frites, roasted tomato, broccolini, 41*

### Steak Neptune

7 oz grass fed tenderloin, fresh dungeness crab cake, béarnaise aioli, roasted fingerling potatoes, market vegetables 52

### 10 oz Prime New York Steak

*pomme frites, roasted tomato, broccolini, 43*

+ a housemade sauce; chimichurri or red wine demi-glace, 3

+ grilled prawns <sup>GF</sup> 14