

# BREAKFAST EVERYDAY ~ 10am - 3pm ~ Weekends 9am - 3pm

## **CLASSICS**

#### BLUE COLLAR ~ 17

3 free run eggs, 2 Hertel's Bacon & 1 British Banger, pan-fries w/ caramelized onions

#### **Grilled Tomato** ~ 7.5

FREE RUN EGG, GRILLED TOMATO, FRIED POTATOES W/ CARAMELIZED ONIONS

# Quick Start ~ 9.75

FREE RUN EGG, 2 HERTEL'S BACON OR 1 BRITISH BANGER, PAN-FRIES W/ CARAMELIZED ONIONS

#### CLASSIC BREAKFAST ~ 14

2 free run eggs, 3 Hertel's Bacon or 2 British Banger, pan-fries w/ caramelized onions

#### THE ABOVE BREAKFASTS ARE SERVED WITH

PORTOFINO TOAST // GLUTEN FREE TOAST IS AVAILABLE +\$2.5

#### French Toast ~ 14

100% pure Canadian Maple Syrup, fresh cut fruit **ADD:** 4 strips of Hertel's Bacon or 2 British Bangers +6

**Breakfast Poutine** ~ regular 15 ~ large 18

House cut fries, cheese curds, house gravy & bacon lardons topped with  $\, \mathbf{l} \,$  poached egg

# BENEDICTS

topped with 2 free run poached eggs & hollandaise ~ with fried potatoes & caramelized onoins

CLASSIC EGGS BENNY ~17 ~ ½ 11

Tomato & Guacamole ~17 ~ ½ 11

LOCAL HAM

GRILLED TOMATO, HOUSE MADE GUACAMOLE

#### FRIED CHICKEN & WAFFLE BENNY $\sim 19.5 \sim \frac{1}{2} 13$

BACON LARDONS, MAPLE SYRUP, BUTTERMILK FRIED CHICKEN, HOUSE MADE WAFFLE

#### STILTON, BACON & MUSHROOM BENNY $\sim 18 \sim \frac{1}{2} 12$

English blue cheese, bacon lardons, portabella & button mushrooms

# Pork Belly & Kimchi Benny $\sim 18 \sim \frac{1}{2} 12$

CRISPY PORLK BELLY, HOUSE MADE KIMCHI

## Chorizo & Guacamole Benny ~ 18 ~ ½ 12

LITTLE QUALICUM FRESH CHEESE, CHORIZO SAUSAGE, GUACAMOLE

## **SMOKED SALMON BENNY** $\sim 18 \sim \frac{1}{2} 12$

LOCAL SMOKED SALMON, LEMON HORSERADISH CREAM CHEESE, CRIPSY CAPERS

CHEF'S CHOICE TRIPLE BENNY ~19.5 SERVED À LA CARTE

# **HASHES**

all topped with 2 free run poached eggs & hollandaise

#### CORNED BEEF HASH ~18.5

HOUSE-CURED CERTIFIED ANGUS BEEF BRISKET, IPA BRAISED CABBAGE, GRUYÈRE, FRIED POTATOES & CARAMELIZED ONIONS

#### PULLED PORK HASH ~17.5

slow braised pork, havarti cheese, fried potatoes, caramelized onions & chipotle onion relish

# Chorizo Sausage Hash ~17.5

CHORIZO, FRIED POTATOES, CARAMELIZED ONIONS, TOMATO, MUSHROOMS, SHARP CHEDDAR, FRESH ROSEMARY

#### ROASTED GARLIC & MUSHROOM HASH (VEG) ~17.5

portabella & button mushrooms, fresh thyme, roasted red onion & red peppers, provolone, arugula pesto

# **HUEVOS HASH** (VEG) ~17.5

 $\verb|BLACK| BEANS|, \verb|TOMATO|, \verb|Little| Qualicum| | Fresh | Cheese|, | Green | Onions|, | Fried | Potatoes|, | Caramelized | Onions|, | Mojo | Sauce|$ 

# Breakfast Sandwiches ~ 8.5 on House Baked Bun

# Chorizo Sausage & Guacamole

PORK BELLY & KIMCHI

LITTLE QUALICUM FRESH CHEESE, PAPRIKA AIOLI

HOUSE MADE KIMCHI, CRIPSY PORK BELLY, AIOLI

# Ham & Cheese

# Tomato, Pesto & Brie

LOCAL HAM, HAVARTI, MORNAY, GRAINY MUSTARD AIOLI

FRESH TOMATO, ARUGULA PESTO, COMOX BRIE, AIOLI

# BREAKFAST & LUNCH EVERYDAY until 3pm

**Happy Hour** ~ 3-5pm & 8-Close ~ **Dinner** 4 -10pm

### SANDWICHES & BURGERS

#### **Muffaletta** ~ 16.5

HERTEL'S HAM, GENOA SALAMI, OLIVE & CAULIFLOWER SALAD, PROVOLONE & AIOLI ON FRENCH BAGUETTE

#### **GRILLED REUBEN** ~ 18.5

HOUSE-CURED BRISKET, IPA BRAISED CABBAGE, MUSTARD AIOLI & GRUYÈRE CHEESE ON PORTOFINO MARBLE RYE

### FISH N' CHIPS ~ 1 OR 2 PC. PRICE DEPENDS ON THE FISH

BEER BATTERED LOCAL FISH, HOUSE CUT FRIES, TARTAR, COLESLAW

### **FATBUOY BEEF BURGER** ~ 16.5

B.C RANCHLANDS BEEF BURGER, CHIPOTLE ONION RELISH, AIOLI, FRESH BAKED BUN

#### LAMB BURGER ~ 17.5

LOCAL LAMB, BLUE CHEESE, CHIPOTLE ONION RELISH, AIOLI, FRESH BAKED BUN

### FRIED CHICKEN BURGER ~ 16.5

FRIED LOCAL CHICKEN, HOMEMADE BREAD & BUTTER PICKLES, spicy aioli, fresh baked bun

**ADD:** SAUTÉED MUSHROOMS (+2), SHARP CHEDDAR (+2), HERTEL'S BACON (+3), WORKS (+5) guacamole (+3), fried free run egg (+2.5), substitute Gluten-Free Bun (+2.5)

**ALL OF THE ABOVE:** DAILY SOUP OR ORGANIC SALAD OR HOUSE CUT FRIES **SUBSTITUTE:** FANCY FRIES **+3**, CHOWDER **+3**, CAESAR SALAD **+3**, POUTINE **+4** 

# STARTERS, SOUPS & SALADS

#### FRENCH ONION SOUP ~ BOWL 12

RICH BEEF STOCK, CARAMELIZED ONIONS, HOUSE BAKED BREAD, GRUYÈRE CHEESE

#### Manhattan Chowder ~ CUP 9 ~ BOWL 11

TOMATO BASED WITH SCALLOPS, CLAMS & BACON

**DAILY SOUP** ~ CUP 7 ~ BOWL 9

# House Cut Fries ~5 Fancy Fries ~8

CLASSIC POUTINE ~ STARTER 10 ~ LARGE 14

ADD TO YOUR POUTINE: SHREDDED DUCK CONFIT ~ PULLED PORK & BBQ SAUCE ~ BACON LARDONS & BLUE CHEESE +5

# **Duck Wings** ~14

ORANGE CORIANDER VINAGRETTE, HOUSE MADE BREAD & BUTTER PICKLES

#### Kalamari ~14

Crispy-fried squid, paprika aioli, fresh lemon, break & butter pickles

# **DUNGENESS CRAB CAKES** ~18.5

Local crab & baby srhimp cakes

# SOUP, SALAD & FRESH BREAD ~12

cup of **daily soup**, organic greens with Dijon-shallot vinaigrette, fresh baked bread & butter +3 to substitute for **Manhattan chowder**  $\sim +6$  to substitute for **French Onion** 

# **HERON ROCK WALDORF?**

**House Salad** ~ starter 9 ~ large 13

ORGANIC GREENS, DIJON-SHALLOT VINAIGRETTE, BACON LARDONS, RED GRAPES, TOASTED SEEDS, APPLE

#### WARM FRENCH LENTIL SALAD ~ 17

lemon, olive oil & spices, organic arugula, pickled beets, chèvre

CAESAR SALAD ~ STARTER 10 ~ LARGE 14

BACON LARDONS, FRIED CAPERS, HOUSE CROUTONS, FRESH SHAVED MANCHEGO, CLASSIC CAESAR VINAIGRETTE

### ADD TO ANY SALAD:

local chicken breast ~ fish cake ~ kalamari ~ local fish +8



# DINNER

Daily ~ **4-10pm** 

# TO START

**Oysters** ~ ½ Dozen 16 ~ Dozen 30 fresh shucked local oysters, lemon, horseradish & hot sauce

Mussels ~ 18

3/4 lbs of local mussels steamed with white wine, garlic & parsley

Duck Wings ~ 14

orange coriander vinaigrette, house made 'bread & butter' pickles

**Dungeness Crab Cakes** ~ 18.5

local crab & baby shrimp cakes, caper remoulade, organic greens

Kalamari ~ 14

crispy-fried squid, paprika aioli, fresh lemon and house made 'bread & butter' pickles

**Chicken Liver Mousse** ~ 12

roasted garlic, gherkins, grainy Dijon mustard, house made crostini

Cheese & Roasted Garlic ~ 12

Warm and gooey Comox brie, roasted garlic bulb, seasonal fruit preserve, spicy candied almonds, crostini

**Marinated Olives** ~ 7

Mixed Mediterranean olives with house bread

Fancy Fries ~8.5

Hand-cut Kennebec potatoes topped with fresh shaved manchego cheese & truffle oil

Classic Poutine ~ starter 10 ~ large 14

ADD: SHREDDED DUCK CONFIT ~ PULLED PORK & HOUSE BBQ SAUCE ~ BACON & BLUE CHEESE +5

# **SOUPS & SALADS**

French Onion Soup ~ bowl 12

rich beef stock, caramelized onions, house bread & gruyère

Manhattan Chowder ~ cup 9 ~ bowl 11

tomato based chowder with scallops, clams & bacon

Feature Soup cup ~ 7 bowl ~ 9

Chicken Avocado Salad ~ 19.5

LOCAL CHICKEN BREAST, AVOCADO, FREE-RUN EGG, TOMATO, CRUMBLED STILTON, ORGANIC GREENS, STILTON VINAIGRETTE

Organic Greens ~ starter 9 ~ large 13

G ranny Smith apple, red grapes, toasted seeds, H ertel's bacon lardons, D ijon-shallot vina igrette

Caesar Salad ~ starter 10 ~ large 14

CRISPY CAPERS, HERTEL'S BACON LARDONS, CROUTONS & SHAVED MANCHEGO CHEESE, CLASSIC CAESER VINAIGRETTE

Warm French Lentil Salad ~ 17

lemon, olive oil and spices, organic arugula, pickled beets, chèvre

**Add to your Salad:** Local Chicken breast  $\sim$  Crispy fried Kalamari +8  $\sim$  Fresh local fish +10

SUNDAY Prime Rib Yorkshire Pudding MONDAY Live Music ~ 6:30 - 9pm HAPPY HOUR ~ 3pm - 5pm & 8pm - Close BRUNCH EVERDAY ~ 10am - 3pm 9am start on the weekends



# **DINNER** ~ DAILY 4-9pm

## **MAINS**

#### N.Y. STEAK FRITES

 $6oz \sim 27$   $8oz \sim 33$   $10oz \sim 39$   $12oz \sim 45$  add vegetables +6 Certified Angus Beef NewYork cut to order, hand-cut Kennebec fries & aioli, topped with compound butter

#### **MOULES FRITES** ~ 22

Local mussels with white wine & garlic, hand-cut Kennebec fries & aioli

#### **LAMB SHANK** ~ 28

Mint chutney, potatoes, roasted grape tomatoes & broccolini

#### **CHICKEN SAUSAGE** ~ 26

HOUSE MADE SAUSAGES, ROASTED PORTABELLA & BUTTON MUSHROOMS, YAM PURÉE, CELERIAC REMOULADE WITH PICKLED MUSTARD SEED

#### PRIME RIB SPAGHETTI BOLOGNAISE ~ 21

Braised Certified Angus Beef ribeye in a rich tomato sauce with Manchego cheese

#### **SPAGHETTI PUTTANESCA** ~ 18

fresh garlic, capers, olives, blistered grape tomatoes, fresh dill, manchego cheese ADD:  $\mathbf{Local}$  chicken breast +8 or fresh  $\mathbf{Local}$  fish +10

## **WARM FRENCH LENTIL SALAD** ~ 17

lemon, olive oil and spices, organic greens, pickled beets, chèvre

**ADD:** LOCAL CHICKEN BREAST **OR** KALAMARI  $+8 \sim \text{FRESH LOCAL FISH} +10$ 

FISH n' CHIPS ~ 1 pc. 16 ~ 2 pc. 21

Beer battered local lingcod, hand-cut Kennebec fries, tartar, coleslaw

# **BURGERS & SANDWICHES**

# **GRILLED REUBEN** ~ 18.5

HOUSE-CURED BRISKET, IPA BRAISED CABBAGE, MUSTARD AIOLI & GRUYÈRE CHEESE ON PORTOFINO MARBLE RYE

# **MUFFALETTA** ~ 17

Hertel's ham, Genoa salami, olive & cauliflower salad, provolone cheese & aioli on French baguette

## **FATBUOY** ~ 16.5

B.C Ranchlands beef burger, chipotle onion relish, aioli, lettuce & tomato on a fresh baked bun

## **LAMB BURGER** ~ 17.5

local lamb, Stilton blue cheese, chipotle onion relish, aioli, lettuce & tomato on a fresh baked bun

# FRIED CHICKEN BURGER ~ 17

FRIED LOCAL CHICKEN, HOMEMADE 'BREAD & BUTTER' PICKLES, spicy aioli & lettuce on a fresh baked bun

# ADD TO YOUR BURGER:

sautéed mushrooms ~2 sharp cheddar ~2 Hertel's bacon ~3 works ~5 Blue Cheese ~3 Guacamole ~3 Fried Egg ~2.5 substitute Gluten-Free Bun ~2.5

All of the above burgers and sandwiches come with:

CUP OF DAILY SOUP ~ ORGANIC GREENS WITH DIJON-SHALLOT VINAGRETTE ~ HOUSE CUT FRIES
SUBSTITUTE: FANCY FRIES +3, CHOWDER +4, CAESAR SALAD +3, POUTINE +4, FRENCH ONION SOUP +6