



The  
*Copper Room*

**APPETIZERS & SALADS**

**Scallop Tataki \$30**

*Seared Scallops, Ponzu, Pickled Daikon, Microgreens.*

**Garlic Butter Prawns \$20**

*Served with Toasted Ciabatta.*

**Beef Carpaccio \$20**

*Thinly Sliced Beef Tenderloin Drizzled with Truffle Oil, Garnished with Arugula, Shaved Parmesan, and Capers, Finished with Citrus Aioli*

**Tuna & Salmon Sashimi - \$25**

*Sockeye Salmon, Ahi Tuna, Wasabi, Pickled Ginger, Soya Sauce, Daikon.*

**Salt Spring Mussels \$20**

*Local Salt Spring Mussels, White Wine Mustard Cream Sauce, Garlic Bread.*

**Asian Duck Breast \$28**

*Seared Duck Breast, Hoisin-Orange Reduction, served over Crispy Wonton.*

**Classic Caesar Salad \$18**

*Romaine, Reggiano, Crispy Capers, Garlic Croutons, Creamy Caesar Dressing.  
Add Grilled Chicken +7.50 | Add Shrimp +12 | Add Salmon +12*

**Salt-Roasted Beet Salad \$15**



*Arugula, Feta, Balsamic Reduction, Olive Oil.*

**Heritage Salad \$16**

*Field Greens, Tomato, Cucumber, Pickled Onion, House Vinaigrette, Strawberries, Pecan, Goat Cheese.  
Add Grilled Chicken +7.50 | Add Shrimp +12 | Add Salmon +12*

**Soup of the Day \$15**

*Prepared fresh each day using the finest seasonal ingredients.  
Please ask your server for today's handcrafted selection*





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**FROM THE GRILL**

**Copper Room Platter For 2 \$145**

*Beef Tenderloin, Lobster Tail and Garlic Shrimp  
Madagascar Peppercorn Sauce, Yukon Mash, Seasonal Vegetables*

**Beef Tenderloin \$72**

*Madagascar Peppercorn Sauce, Yukon Mash, Seasonal Vegetables.  
Add Garlic Butter Shrimp +12 | Add Lobster Tail +35*

**New York Striploin \$58**

*10 oz AAA Strip, Blue Cheese Butter, Roasted Potatoes, Seasonal Vegetables.  
Add Cajun Shrimp +12 | Add Lobster Tail +35*

**Roasted Chicken Breast Supreme \$30**

*Garlic Mash Potatoes, Seasonal Vegetables, Mushroom Sauce.*

**Steak Sandwich \$31**

*6 oz Striploin, Garlic Toast, Crispy Onions.  
House Salad or Fries*

**Grilled Portobello Mushroom Bowl \$28**

*Quinoa, Hummus, Lemon Vinaigrette, Kale, Cucumber, Avocado, Cherry  
Tomatoes, Grilled Portobello Mushrooms, Pumpkin Seeds*

**Vietnamese Short Rib \$45**

*Beef Chuck Flats Braised with Asian spice, served with Soba  
Noodles, Bok Choy, and Carrots.*

**FROM THE PAN**

**Cajun Shrimp Alfredo \$28**

*Creamy Fettuccine, Cajun-Spiced Prawns, Parmesan, Garlic Bread.*

**Baked Cannelloni \$26**

*Ricotta-Stuffed Pasta, Rosé Sauce, baked with Mozzarella Cheese.*

**Pan-Seared Salmon \$40**

*Lemon Dill Butter, Rice Pilaf, Seasonal Vegetables.*

