

Legend's Dining Room

— Good Morning —

Two Farm Fresh Eggs

any style, toast, hash browns
choice of smoked bacon or sausage

12

Whole Wheat Pancakes

butter & maple syrup
choice of blueberry, strawberry, or apple compote

11

French Toast

choice of blueberry, strawberry, or apple compote

11

Banana or Apple Bread French Toast

fresh banana or apple compote

12

Eggs Benedict

canadian back bacon, hollandaise, toasted english muffin,
hash browns

12

Baked Eggs

smoked salmon, fresh dill, bermuda onions, sautéed spinach
baked with monetary jack, cheddar cheese,
toast, hash browns

14

Continental Breakfast Parfait

fresh fruit, yogurt, house made granola
muffin or croissant,
coffee or tea

12

Legend's Omelette

three-egg omelette, hash browns, toast
any combination of the following
ham, sweet peppers, mushrooms, tomato, green onion
monterey jack, cheddar cheese

13

Seafood Omelette

three-egg omelette, hash browns, toast,
baby shrimp, creamed cheese, green onion
fresh dill

13

— *Sides* —

Smoked Bacon...3	Fresh Baked Muffin ...3
Canadian Back Bacon...3	Croissant or Danish...3
Three Sausages...3	Fresh Fruit Salad...5
Extra Egg...2	Vanilla Yogurt...2
Hash Brown Potatoes...3	Cold Cereal...3
Multigrain, Sourdough, or Marbled Rye Toast...2	Bagel and Cream Cheese...4
Steamed Milk...3	Coffee...2.5
Espresso...3	Hot Chocolate...3
Café Latte...4	Regular & Herbal Tea...3
Café Mocha...4	Fresh juice...4
Americano...3	Milk...3
Cappuccino...4	Mineral Water...3

— *Cook your own catch enquiries? Ask your server* —

— *Thank You* —

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STARTERS

Classic French Onion Soup

\$ 9

West Coast Seafood Chowder

cup \$ 5 bowl \$ 9

Soup of the Day

cup \$ 4 bowl \$ 6

Clams & Mussels

pan steamed, saffron white wine, tomato concasse, butter, garlic
\$ 14

Scallops & Prawns

pernod and cauliflower puree, prosciutto
\$ 14

Tri Salmon Sampler

smoked salmon, marinated baked salmon, salmon mousse, fried capers,
onion, grilled bread.
\$ 15

Salmon & Halibut Cakes

sweet chili aioli
\$ 14

Tuna Tataki

match stick salad, ginger vinaigrette
\$ 14

West Coast Caesar

smoked salmon, capers, red onions
\$ 13

Shrimp Salad

butter leaf, organic greens, avocado
\$ 13

Painter's House Platter

assorted artesian cheese, antipasto, light rye, fresh fruit
\$ 14

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MAINS

Seven Ounce Beef Tenderloin

chocolate demi, market vegetables, chef's potato
\$ 29

Eight Ounce Strip Loin

peppercorn sauce, market vegetables, chef's potato
\$ 30

Eight Ounce Strip Loin

wild mushrooms, burgundy sauce, market vegetables, chef's potato
\$ 32

Eight Ounce Strip Loin Neptune

scallops, local prawns, hollandaise, market vegetables, chef's potato
\$ 35

Red Wine Braised Lamb Shank

lamb shank, rosemary dijon glaze, polenta, market vegetables
\$ 24

French Cut Pork Chop

marinated in fresh ginger, garlic, apple juice, hoisin, market vegetables, chef's potato
\$ 23

Breast of Duck

poached pear, barley and lentil cake, sour cherry demi, market vegetables, chef's potato
\$ 24

Cowichan Chicken

goat cheese, roma tomato, red onion, caramelized fennel, kalamata olive,
warm cucumber and yogurt sauce, market vegetables, blend of rice

\$ 24

Quinoa Cassoulet

lentils, onion, roasted vegetables, roasted almonds, navy bean, tomato concasse, curds
\$ 22

Salmon

poached, citrus butter, market vegetables, blend of rice
\$ 23

Whisky Glazed Salmon

grilled, market vegetables, blend of rice
\$ 23

Halibut

tomato ragout, market vegetables, quinoa cassoulet
\$ 25

Seafood Tagliatelle

scallops, mussels, prawns, baby shrimp, creamy dill sauce
\$ 23

Salmon Pappardelle

green asparagus, wild mushrooms, bell peppers, toasted sesame sauce
\$23

ask your server about our nightly dinner specials.