

Lunch Menu

(taxes and gratuities not included)

STARTERS

Baby Red and Golden Beet Salad (Vegan option) Local BC baby beets, maple whisky vinaigrette, caramelized pecans, and Salt Spring Island herbed goat cheese (optional) **\$12**

Balik Smoked Salmon Crispy fennel salad tossed with fresh apple in a cumin orange vinaigrette **\$14**

Charcuterie and Cheese BC game charcuterie and cheese with house-preserved vegetables and fruit compôte **\$18**

Caesar Salad Baby romaine hearts with housemade caesar dressing, croutons, spicy fried chickpeas, lemon wedges **\$15**

Galiano Salad (Vegan) Organic mesclun greens, cherry tomatoes, cucumber, vegan truffle brie cheese, bell pepper, green asparagus, fried tofu, marinated tempeh and endive **\$15**

SOUPS

Soup of the Day Chef-inspired soup **\$10**

Seafood Chowder Pacific Northwest clams, mussels, cod, sockeye salmon, scallops and prawns with fresh vegetables. A rich and creamy soup. **\$15**

ENTRÉES

Woodstone Burger (Vegetarian option) Truffle-glazed grass-fed beef OR veggie patty with onion rings, lettuce, beefsteak tomatoes, Salt Spring Island Buffalo mozzarella, cornichon, and double smoked bacon (optional) on a pretzel bun **\$20**

Baguette Panini Grilled chicken, fresh basil pesto, tomatoes, red wine onion confit, Salt Spring Island Buffalo mozzarella on a hot-pressed baguette **\$17**

Mussels Provençale Fresh mussels in a fragrant sauce of Okanagan chardonnay, mushrooms, tomatoes, olives, garlic, fresh herbs **\$19**

Steak and Frites Canadian AAA ribeye steak topped with green peppercorn sauce served with Kennebec fries **\$32**

Fish and Chips Fresh lingcod in beer tempura batter with Kennebec fries tossed with truffles and Parmesan **\$19**

Spaghettini Pescatore Fresh Pacific seafood in a savoury roma tomato sauce with basil aromas **\$22**

Lamb Curry Housemade lamb stew with apple, onions, tomatoes, mirepoix vegetables in curry sauce served with couscous **\$21**

Soba Alfredo (Vegan) Buckwheat noodles in a miso Alfredo sauce with seasonal vegetables and fresh herbs **\$18**

DESSERTS

Chocolate Crème Brûlée with Grand Marnier **\$10**

Pain Doré Bread pudding made with French butter croissants. Served with ice cream with vanilla drizzle **\$12**

Parfait Local farm fresh organic strawberry parfait with crème de balsamique **\$11**

Cheese Platter (Vegan) with fresh fruit compôte and croquants **\$15**



Woodstone Manor on enchanting Galiano Island, British Columbia