

APPETIZERS

We use the freshest ingredients from our abundant gardens and local island farmers.

- Soup du Jour 13.50
Please ask your server about our Daily Soup Feature!
- Hastings House Garden Greens 12 15
Dressed with House-Made Parsley Vinaigrette, Small or Large
- Belgian Endive, Blue Cheese & Roasted 17.50
Pecan Salad
- Lemon Scented Local Goat Cheese 18.50
With Baby Beets and Sweet Bell Peppers, Basil Vinaigrette
- House Smoked Steelhead Trout 19.50
Accompanied by Savoy Cabbage & Caperberries
- Spicy Avocado Prawns 24
With Toasted Sesame Asian Slaw
- Escargot, One Dozen 19.50
Paprika Garlic Herb Butter, Reggiano & Baguette
- Half Dozen Oysters 24

BREAD

- Assorted Bread Basket with Herb Butter 12.50

NORTHERN DIVINE CAVIAR

- 12, 50, 100g 80 320 600

VEGETARIAN ENTRÉES

- Smoked Tofu 40
Garden Herb Quinoa, Balsamic Syrup, Extra Virgin Olive Oil
- Bocconcini, Goat Cheese, Artichoke & 40
Spinach Ravioli
Roma Tomato Sauce

ENTRÉES

We are proud that our on-site produce is non-GMO and grown in accordance with organic farming standards.

- Shepherds Pie 22 42
Made with Salt Spring Island Lamb, accompanied by a side of Artisan Garden Greens, Small or Large
- Oven Roasted Free-Range Chicken Breast 43
With Sweet Potato Purée & Garlic Red Pepper Sauce
- Herb Crusted Pacific Halibut 45
Atop Chef's Creamy Parmesan Polenta dressed with Basil Pesto
- Breaded Pork Tenderloin Schnitzel 43
Sunny Hill Farm Egg Spätzle & Wild Mushroom Sauce
- "Triple A" Alberta Beef New York Steak 45
With Caramelized Onions, Pinot Noir Reduction and Nugget Potatoes
- Pan-Seared Deep Sea Scallops 42
On Traditional Caesar Salad, Shaved Reggiano

DESSERTS

- Trio of House-Made Sorbet 17
Topped with Fresh Berries
- Affogato 17
- Dark Belgian Chocolate Pâté 18
Caramel Sauce, Chantilly Cream
- Local & International Cheese Plate 26
Served with Artisan Crisps