

APPETIZERS

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

- Ⓞ Soup du Jour 16
Please ask your server about our Daily Soup Feature!
- Hastings House Seafood Chowder 17.50
- Ⓞ Artisan Greens 18.50
Served with House-made Vinaigrette
- Ⓞ Belgian Endive, Blue Cheese & Roasted . . . 21
Pecan Salad
With Balsamic Syrup
- Chicken Liver & Armagnac Mousse 24
With Poached Raisins & Crostinis
- House-Smoked Trout 26
With Onion Marmalade, Caperberries & Crostinis.
- Spicy Avocado Prawns 26.50
With Toasted Sesame Asian Slaw. Gluten-Free Option available
- Ⓞ Beet & Local Goat Cheese Salad 22
Extra Virgin Olive Oil
- Escargot, One Dozen 22.50
Paprika Garlic Herb Butter, Reggiano & Baguette.
Gluten-Free option available
- Ⓞ Oysters, Each (minimum of 4 per order) 5
Served with Mignonette & Cocktail Sauce

ADDITIONS

- Assorted Vegetables 14
- Nugget Potatoes 10
- Spätzle 10
- Side Caesar 14
- Small Artisan Greens 12

NORTHERN DIVINE CAVIAR

- 12, 30, 50 grams 95 210 340

VEGETARIAN ENTRÉES

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

- Wild Mushroom & Spinach Cannelloni 42
With Pesto Cream Sauce
- Three Bean Vegetarian Chili 42
Garlic Toast, Sour Cream, Shredded Cheese

ENTRÉES

- Shepherd's Pie 45
Made with Salt Spring Island Lamb, accompanied by a side of Artisan Garden Greens
- Herb Crusted Wild Pacific Red Snapper 49
With Creamy Parmesan Polenta, Basil Pesto
- Breaded Pork Tenderloin Schnitzel 49
Local Farm Egg Spätzle & Wild Mushroom Sauce
- Ⓞ Crispy Duck Leg Confit 49
Sundried Tomato & Zucchini Relish with Nugget Potatoes
- Ⓞ Grilled Beef Tenderloin Medallion 67
With Swiss Gruyere Potatoes & Green Peppercorn Jus
- Pan-Seared Nova Scotia Deep Sea Scallops . . . 54
On Traditional Caesar Salad, Shaved Parmesan.

DESSERTS

- Ⓞ Trio of House-Made Sorbet 18
Topped with Fresh Berries
- Ⓞ Affogato 19 24
Add Baileys or Grand Marnier
- Ⓞ Crème Brûlée 18
- Local Salt Spring Island Goat Cheese Plate . . . 26
Served with Artisan Crisps & Fruit Compote.
- Ⓞ Dark Chocolate Belgian Pâté 19
Fresh Berries, Caramel Sauce & Chantilly Cream