

# copper rock grill

## soups

- soup of the day** 6  
ask your server for today's creation
- crg minestrone** 7  
seasonal vegetables • fresh tomatoes  
roasted chicken and spicy chorizo
- vancouver island seafood chowder** 🌊 8  
line caught seafood • mirepoix vegetables  
herb infused cream

## salads

- seared albacore tuna** 🌊 13  
marinated white beans • pickled shallots  
meyer lemon vinaigrette
- campari tomato and bocconcini salad** 10  
kalamata olive powder • garden herb greens  
crisp reggiano
- thai crab and prawn salad** 🌊 18  
asian greens • toasted sesame dressing  
crisp vegetable spring roll
- traditional cobb salad** 16  
grilled chicken breast • crisp romaine  
free range egg • feta cheese • roma tomato
- simple greens salad** 8  
anjou pears, salted almonds  
pecorino cheese • maple balsamic vinaigrette
- caesar salad** 9  
tossed in traditional dressing • herb foccacia crisp

## sandwiches • burgers

- clubhouse sandwich** 14  
marinated house roasted turkey breast  
crisp double smoked bacon • sun-dried tomato  
and basil aioli • house baked tuscan bread
- roasted eggplant and portabella mushroom** 12  
goat cheese • balsamic aioli  
tomato and pea shoot salad
- open faced line caught halibut sandwich** 🌊 17  
brushed with toasted sesame glaze  
pickled red onion and pea shoot salad
- aaa prime rib burger** 14  
sautéed mushrooms and crisp double smoked bacon  
chipotle aioli • grilled brioche kaiser

## pastas and pizzas

### tagatelli with duck confit

wild bc mushrooms • toasted pine nuts  
red wine ragout

22

### compressed grilled vegetable bar

herb risotto • butternut squash purée  
parmesan garnish

16

### italian pizza

prosciutto • sausage • goat cheese,  
portobello mushroom

14

### mediterranean pizza

sundried tomato • mozzarella • pesto,  
confit garlic

16

## mains

### montague grilled 8oz aaa rib eye steak

mushroom and hazelnut ragoût  
roasted fingerling potatoes • seasonal vegetables

28

### vancouver island seafood trio 🌊

seared local salmon and qualicum bay scallops  
mussel herb polenta bar • decadent shellfish foam

26

### spiced lamb sirloin

crispy braised lamb shoulder  
vanilla yam purée • natural lamb jus

27

### seared spiced chicken breast

caramelized onion and herb bread pudding  
winter vegetable and corn sauté

24

## add side

cup of seasonal soup

5

mesclun salad greens

5

starter size caesar salad

7

5 herb and lemon sautéed prawns 🌊

6

demi glazed mixed mushrooms

4

seasonal vegetables

4

pomme frites with truffled aioli

7

yam frites with balsamic aioli

7



All seafood options on this menu are recommended by the  
Vancouver Aquarium's Ocean Wise program as ocean-friendly.