



fetch

A Coastal Steakhouse



BLACK ROCK
OCEANFRONT RESORT
UCLUELET · BC · CANADA

APPETIZERS

SALT SPRING ISLAND MUSSELS - ** (P, *GS) \$18
charred scallion | hojne dark matter beer

TUNA POKE - ** (P) \$18 Vancouver Island, B.C.
yuzu | wakame | aioli | onion | soy | crostini

QUALICUM CLAM - ** (P, GF) \$18 Qualicum Bay, B.C.
smoked tomato | parsley | white wine

YUNNAN PORK SPARE RIBS - \$16 Black Creek, B.C.
Chinese black vinegar bbq sauce | scallion

SOUPS & GREENS

add to any salad 5oz chicken \$6 | 4oz salmon \$9 | 6oz sirloin ** \$15

MARKET SOUP - sm \$9 | lg \$14 (lg served with warm bread)
daily inspiration

MISO CLAM CHOWDER - sm \$9 | lg \$14 (lg served with warm bread)

Qualicum clam | smoked fish | island cream | local potato |
Fraser Valley bacon | nori | ssamjang | parsley oil

BURRATA - (V, GS) \$16

Island beefsteak tomato | aged balsamic | meyer lemon | arugula

GREENS - (VE, GS) sm \$9 | lg \$13 Nanoose Bay, B.C.
Island grown greens | cucumber | tomato | watermelon radish |
carrot | balsamic vinaigrette

CAESAR - (*V, *GS) sm \$11 | lg \$15
romaine hearts | herb crouton | grana padano | smoked bacon

DINING LEGEND

V = vegetarian (lacto-ovo)

VE = vegan (no animal products)

P = pescatarian (seafood & fish products)

GS = gluten-smart (menu item does not contain gluten)

MP = market price

* = can be prepared

** = consumption of raw or undercooked foods can lead to
food borne illness, especially in those with medical
conditions.

Please inform your server of any dietary restrictions
Many items are vegetarian and vegan , please ask your server
Large groups (8 or more) may be subject to 18% gratuity charge
Many items can be prepared gluten smart, menu item does not contain gluten but our kitchen is not gluten free

LAND

all land choices served with choice of one sauce (extra sauce \$3)
all beef from Mayerthorpe, AB

PRIME 6OZ SIRLOIN - ** (GS) \$18

PRIME RIBEYE - ** (GS) 8oz \$34 | \$4.25 each additional oz

FILLET MIGNON - ** (GS) 6oz \$32

CHATEAUBRIAND - ** for two \$60

NEW ZEALAND LAMB RACK - ** (GS) half rack \$24 | full rack \$42
confit tomato | pistachio castlevetrano relish (Hastings, NZ)

1/2 ROAST FREE RANGE CHICKEN - \$24 Cowichan Bay, B.C.
meyer lemon | herb pan jus

WATER

KING SALMON - ** (P, GS) \$26 Nootka Sound, B.C.
preserved lemon salt | charred corn purée

ROASTED HALIBUT - ** (P, *GS) \$30 Port Hardy, B.C.
soy miso butter maitake | garlic chip

ALBACORE TUNA - ** (P, GS) \$28 Vancouver Island, B.C.
Maldon sea salt | whole grain Dijon vinaigrette

ENTRÉE

PAPPARDELLE - (*V, *VE) \$22
bacon lardon | romesco | arugula | Parmesan

TOMATO QUICHE - (V) \$24

Island free run egg & corn custard | tomato confit | torn basil |
balsamic | organic greens | burrata

CHANA MASALA - (VE, *GS) \$24

add 5oz chicken \$5 | 4oz salmon \$5 | **6oz sirloin \$15
organic Canadian chick pea curry | Island vegetables | coconut |
basmati rice | flat bread

TUNA " NICOISE " - (P, GS) \$36 Vancouver Island, B.C.

albacore tuna | pole beans | Island lettuce | hard egg | radish |
| tri colour new potato | whole grain Dijon vinaigrette

SAUCE

(choose one)

COGNAC PEPPERCORN

GLACE DE VIANDE (GS)

CHIMMICHURRI (GS)

BERNAISE (GS)

PISTACHIO CASTELVETRANO RELISH (GS)

STEAK ENHANCEMENT

QUESO DE VALDEON SPANISH BLUE GRATINEE - (GS) \$8

FOIE GRAS BUTTER - (GS) \$10

GARLIC SAUTEED PRAWNS - (GS) \$10

SNOW CRAB OSCAR - (GS) \$12

SIDES \$10

ROASTED CAULIFLOWER - (V)
miso butter | shoyu

BROCCOLINI - (V, GS) Fraser Valley, B.C.
lemon | garlic | smoked salt

ASPARAGUS - (V, GS)

bernaise | truffle

MUSHROOM - (V)

local selection | soy | cultured butter

KENNEBEC FRIES - (*VE, GS) Ladner, B.C.

duck fat | sea salt

ROBUCHON WHIPPED POTATO - (V, GS)

cultured butter | Island cream

RISOTTO - (V, GS)

sweet pea | comte

ROASTED NEW POTATO - (VE, GS) Ladner, B.C.

Black rock grown herbs | cold pressed canola | maldon
sea salt