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*A Coastal Steakhouse*



BLACK ROCK  
OCEANFRONT RESORT  
UCLUELET · BC · CANADA

## APPETIZERS

**SALT SPRING ISLAND MUSSELS** - \*\* (P, \*GS) \$18  
charred scallion | hoyne 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

**QUINOA SALAD** - ( V, GS ) sm \$11 | lg \$15 Saskatoon, S.K.  
organic quinoa | Nanoose greens | orange sesame vinaigrette |  
almond | sundried cranberries | tomato | cucumber | feta

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

**BURRATA** - ( V, GS ) \$16  
Island beefsteak tomato | aged balsamic | meyer lemon | arugula

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

## RAW & CHILLED

**GEM OYSTER** - (1/2 dozen) \*\* (P, GS) \$18 Heriot Bay, B.C.  
daily mignonette | hot sauce | rock salt

**BEACH CLAM** - ( dozen ) \*\* ( P, GS ) \$18 Heriot Bay, B.C.  
daily mignonette | hot sauce | rock salt

**PRAWN "COCKTAIL"** - ( P, \*GS ) \$12 Elgin MN  
kaffir lime poached shrimp | wasabi cocktail sauce | wakame

**SNOW CRAB** - ( P, \*GS ) \$25 Bering Sea AK  
steamed and chilled crab | ginger scallion soy dip

**PLATEAU** - ( P, GS ) half \$65 | Full \$120  
oysters | prawns | crab | clams

## 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

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

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

PRIME STRIPLOIN - \*\* (GS) 6oz \$24 | \$4 each additional oz

BONE IN KANSAS CITY STRIP LOIN - \*\* (GF) 12oz \$32

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

35 DAY DRY AGED BONE IN RIBEYE - \*\* MP (GS) 16oz \$60

PORTERHOUSE - \*\* (GS) 16oz \$50 double cut 32oz \$100

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

CHATEAUBRIAND - \*\* for two \$60

ROAST PRIME RIB OF BEEF - \*\* (GS) 6oz \$32 | \$4.25 each additional oz  
available Fri, Sat and Sun

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

CHEFS GAME CUT - \*\* (MP) please see server

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

## WATER

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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

SNOW CRAB OSCAR - \*\* (P, GS) \$34 Bering Sea, AK  
bernaise | black truffle

## ENTRÉE

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PAPPADELLE - (\*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

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( choose one )

COGNAC PEPPERCORN

GLACE DE VIANDE ( GS )

CHIMMICHURRI ( GS )

BERNAISE ( GS )

PISTACHIO CASTELVETRANO RELISH ( GS )

## STEAK ENHANCEMENT

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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

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ROASTED CAULIFLOWER - ( V )  
miso butter | shoyu

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

CREAMED SPINACH - ( V, GS ) Fraser Valley, B.C.  
truffle | Island cream

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

## **DESSERT**

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**VALRHONA CAMELIA CHEESECAKE - \$12** (contains almonds)  
Tain L'Hermitage chocolate | sweet cream cheese | almond crust

**CHOCOLATE LAYERED CAKE - \$12** (nut free)  
chocolate coffee sponge | dark chocolate ganache | raspberry coulis

**KENTUCKY BOURBON PECAN PIE - \$12**  
Bulleit bourbon | roasted spiced pecans | vanilla ice cream

**STRAWBERRY CREAM CAKE - \$12** (contains nuts & almonds)  
strawberry cream | pistachio almond cake | mint & lemon cream cheese mousse

**VEGAN CHOCOLATE CAKE - \$12** (dairy, gluten & nut free)  
Dairy free chocolate cake, | coconut cream chocolate mousse | caramelized ginger.

**CRÈME BRÛLÉE - \$12** (\*GS, nut free)  
Ask your server about our fresh feature.

**SELECTION OF IMPORTED & DOMESTIC CHEESES - \$12** per person  
confitures | assorted crackers

## **DESSERT WINES 2oz**

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**FORT BERNES LATE HARVEST RIESLING - \$9**  
Lillooet, Okanagan B.C.

**TAYLOR FLADGATE LATE BOTTLE VINTAGE (LBV) - \$9**  
Douro, Portugal

**TAYLOR FLADGATE TAWNY PORT, TEN YEARS - \$10**  
Douro, Portugal

**TAYLOR FLADGATE TAWNY PORT - TWENTY YEARS - \$20**  
Douro, Portugal

See our wine list for more selections