



APPETIZERS

Mountain of House Cut Fries - \$8
*with house-made aioli *Or sub Sweet Potato Fries – add \$1*

Calamari – Half: \$10 / Full: \$17
Crispy Cajun marinated calamari tossed in rice flour with fried onions, bell peppers and jalapenos rings, served with garlic pita and tzatziki

Bacon Wrapped Scallops - \$16
Jumbo Atlantic scallops pan fried and wrapped in Red Barn Bacon served with preserved lemon caper aioli

Wings - \$14
1 pound of chicken wings tossed in your choice of: Spicy Buffalo, Kung Pow, Honey Garlic, Dry Garlic or Lemon Pepper

Shrimp Gyoza - \$10
Crispy fried shrimp and vegetable gyozas served with spicy mayo and blackened garlic tamari

Fish Tacos - \$6 each
Avocado, coleslaw, pickled red onion, cilantro & Siriracha on a corn tortilla

Charcuterie Board – Half: \$10 / Full: \$18
Selection of cured meats, cheeses and artisan crackers and Mediterranean olives

SOUPS

Soup of the Day - \$7.5 bowl
Never the same, always made fresh in house

Woodley's Signature Chowder - \$10 bowl
Surf clams, smoked salmon, white wine, cream, fingerling potatoes, served with garlic baguette

SALADS

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**ALL ORGANIC**

**Harbour House Organic Farm Signature Salad - \$18**  
*Hyper local certified Arbonne organic mixed artisan greens, beets, cherry tomatoes, blueberries, cucumber, carrots and bell peppers from the Farm directly behind the Hotel, tossed in our house-made honey balsamic dressing, served with garlic baguette*

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Salt Spring Traditional Garden Salad - \$15
A blend of fresh spinach, and arugula greens, parmesan cheese, avocado, granny smith apple, cherry tomatoes, and cucumbers tossed in our house made lemon infused olive oil dressing, served with garlic baguette

Classic Caesar Salad - \$15
Crisp romaine lettuce, parmesan cheese, herbed croutons, tossed in a classic garlic Caesar dressing topped with prosciutto crisp, and served with garlic baguette

Executive Chef: "Bear" Jonathan Vandenameele

We take pride in being able to provide the best in hyper-local produce from the good folks at Harbour House Organic Farm and Foxglove Farms. All Seafood is OceanWise vetted, and our meats are always locally sourced. Items on the menu may vary from time to time as we work with the changing availability of produce. Please let your Server know if you have any allergies or sensitivities.



XL SUSHI ROLLS

Prawn Tempura Roll - \$12

With avocado, cucumbers, red peppers, spicy mayo

Smoked Salmon Roll - \$11

With cucumbers, fennel, green onions, spicy mayo

Avocado Roll - \$10

With green onions, cucumbers, pickled carrots, spicy mayo

BOWLS

Szechuan Noodle Bowl - \$17

House made kung pow sauce stir fried with udon noodles, ginger, onions, red peppers, broccoli and bok choy, topped with toasted sesame seeds and green onion

Thai Peanut Bowl - \$17

House made Thai peanut sauce stir fired with rice noodles, carrots, onions, red cabbage, bean sprouts, and red peppers. Topped with toasted peanuts and cilantro

Salt Spring Hippy Bowl - \$17

A healthy portion of rice stir fried with carrots, onions, red peppers, broccoli, bean sprouts, and black beans. Topped with fresh avocado and parsley

**add chicken, beef or prawns to any bowl – add \$6*

ENTREES

Halibut Fish and Chips

1 pcs. \$15 or 2 pcs. \$21

Woodley's Famous Burger - \$18

Cowichan beef, local greens, tomatoes, Red Barn Bacon, house aioli, smoked cheddar and pickles.

Served with choice of house cut fries, yam fries or garden salad

Panko Crusted Chicken Burger - \$18

Topped with tomato, lettuce, onion, pickle and house aioli.

Served with choice of house cut fries, yam fries, or garden salad

Black Bean Veggie Burger - \$19

6oz. house made black bean burger, tzatziki, lettuce, tomato, and onion, served on a brioche bun.

Served with choice of house cut fries, yam fries, or garden salad

Classic Chicken Mushroom Alfredo - \$26

Fettuccini, grilled chicken, sautéed mushrooms, onions and garlic tossed in a classic alfredo topped with fresh parsley and served with garlic baguette

Seafood Pasta - \$27

Spaghetti, Sautéed prawns, smoked salmon, onions, garlic and fennel tossed in a preserved lemon alfredo topped with fresh parsley and served with garlic baguette

Grilled Pacific Salmon - \$28

6 oz. Pacific Salmon grilled to perfection served with a light preserved lemon alfredo spaghetti, seasonal vegetables, and roasted garlic fennel puree

Surf and Turf Steak and Prawn - \$34

10oz AAA Striploin grilled to your liking, garlic prawn skewer served with roasted garlic buttermilk mashed potatoes, seasonal vegetables and a peppercorn sauce

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