

Dinner at The Headlands

Dinner at The Headlands begins in the Great Room where our courteous servers will greet and invite you to start with one of our light **locally inspired hors d'oeuvres**.

Enjoy the breath-taking view of the evening coast from our cozy and inviting lounge over a glass of **BC wine** or a beer from our **local brewery** while our kitchen team puts the finishing touches on the meal to come.

Our gourmet dinners feature **locally-sourced** salmon, halibut, tuna and Dungeness crab from local fisherman **Lutz Zilliken** of **West Pacific Seafoods**.

Menus are subject to change without notice and prices are subject to 18% gratuity as well as applicable taxes and deposits.

Please contact the Dining Room for Reservations
at: mbldinner@gmail.com

Happy Hour

At
The Headlands
4pm-6pm
daily

Blonde Ale - 5.5% **\$6**

House Wine **\$8**

A seasonal offering of your choice of red, white or rose.
Expertly selected and sure to please your palate.

Aperol Spritz **\$8**

Aperol, Sparkling Wine, Soda, Orange Wheel

Stormy Darkness **\$7**

Goslings Dark Rum, Spicy Ginger Syrup,
Ginger Beer, Fresh Lime Juice

Hibiscus Bliss **\$9**

Tofino Distillery Rose Hibiscus Gin,
Fresh Lemon Juice, Local Honey Syrup

Tonquin Tequila - 2oz **\$10**

La Gritona Tequila, Fresh Lime Juice,
Fresh Grapefruit Juice, Agave

Chips & Salsa **\$7**

Salsa and Tortilla Chips

Nuts & Olives **\$10**

Salted Nuts and Brined Olives

*\$6- \$10 per Happy Hour plus 18% Gratuity (GST/liquor tax not included).
Please order at the bar at the headlands.*

Seafood Pasta

Tuesday
Prix Fixe Menu
\$45 per person

Soup

Halibut Cake, Salmon Mousse, Roasted Crab Aioli

Salad

Greens, Balsamic Maple Vinaigrette, Pickled Red Onions,
Charred Cherry Tomatoes, Crumbled Goat Cheese,
Candied Pecans

Seafood Pasta

Fire Roasted Tomato Sauce, Mussels, Clams, Prawns, Linguini,
Grana Padano

Tiramisu

— OR —

Chocolate Ganache with raspberry & vanilla

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*All Seafood provided by local fisherman Lutz Zilliken of West Pacific Seafoods
or the Tofino-Ucluelet Culinary Guild.*

Braised Short Rib

Wednesday
Prix Fixe Menu
\$45 per person

Soup

Caramelized Onion, Beef Bone Broth, Red Wine, Rosemary, Torched Emmenthal Crostini

Salad

Arugula, Roasted Kale, Red Wine Shallot Vinaigrette, Blackberries, Pickled Pink Turnips, Candied Walnuts, Creamed Bleu Cheese

Braised Short Rib

Braised Short Rib, Bone Wine Reduction, Brown Butter Truffle Mash, Parsnip Puree, Roasted Winter Vegetables

Maple Crème Brûlée

— OR —

Chocolate Hazelnut Lava Cake

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Halibut

Thursday
Prix Fixe Menu
\$45 per person

Soup

Creamed Spiced Cauliflower, Caramelized Shallots, Herb Oil

Salad

Greens, White Wine Orange Vinaigrette, Pickled Red Onions, Dried Ccranberries, Toasted Cashews, Feta Cheese

Poached Halibut

Lemon Thyme Halibut, Sundried Tomato Caper Beurre Blanc, Roasted Baby Potatoes, Roasted Winter Vegetables

Lavender Crème Brûlée

— OR —

Chocolate Ganache with Orange and Mint

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Salmon

Friday
Prix Fixe Menu
\$45 per person

Soup

Roasted Squash, Yam and Leek, Honey Creamed Goat Cheese

Salad

Spinach, Apple Cider and Fig Dressing, Broccoli, Fennel, Apple, Brie Cheese, Roasted Seeds

Wild Pacific Salmon

Cardamom Rubbed Salmon, Fennel White Wine Cream Reduction, Saffron Lemon Scented Rice, Roasted Winter Vegetables

Raspberry Chocolate Mousse

— OR —

Maple Pecan Tart

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Crab

Saturday
Prix Fixe Menu
\$55 per person

Soup

Roasted Crab Broth, Tomato, Cream, Charred Rosemary

Salad

Romaine, Arugula, Caper, Lemon & Garlic Dressing, Radish, Crispy Prosciutto, Balsamic Reduction, Grana Padano

Dungeness Crab

Dungeness Crab, Garlic Butter, Lemon Roasted Pepper & Rosemary Risotto, Roasted Winter Vegetables

Earl Grey Crème Brûlée

— OR —

Chocolate Ganache with Candied Ginger & Lemon

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