



Dinner & Drinks 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, cod 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 Front Desk for Reservations



Drinks

Happy Hour

At The Headlands
2pm - 6pm Daily

Tofino Brewing Lager - 5%	\$5.50
Tofino Brewing Kelp Stout - 6%	\$6.50
House Red	\$10
House White	\$8
House Rose	\$9
West Coast Spritz	\$6
Aperol, Sparkling Wine, Cranberry Juice & Rosemary	
Crangorita 2oz	\$9
Tequila, Cranberry Juice, Freshly Squeezed Lime	
Beach Fire Toddy	\$9
Beachfire Spirit, Lemon Juice & Homemade Simple Syrup	
Limoncello Collins	\$9
Limoncello Spirit, Gin, Lemon Juice & Simple Syrup	
Chips & Salsa	\$10
Salsa and Tortilla Chips	
Nuts & Olives	\$10
Salted Nuts and Brined Olives	

\$5.50- \$10 per Happy Hour plus 18% Gratuity (GST/liquor tax not included).
Please order at the bar at the headlands.



Dinner at the Headlands

Ling Cod

Tuesday
Prix Fixe Menu
\$50 per person

Appetizer

Crostini with avocado, cherry tomato, olive and feta.

Ling Cod

Ling cod with a roasted red pepper sauce and gratin dauphinois.

Served With

Salad Buffet

Seasonal fresh vegetables with a pumpkin seed & avocado dip green salad and roasted vegetables.

And

House Made Sourdough Baguettes

Made In-house daily served with local kelp butter.

Dessert

Tiramisu or Fruit Crumble with Vanilla Custard.

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

Menu is subject to change without notice



Dinner at the Headlands

Rock Fish

Wednesday
Prix Fixe Menu
\$50 per person

M. Maltais

Appetizer

Smoked salmon on cucumber with creme fraiche, capers & dill.

Rock Fish

Rock fish with a saffron sauce and herb roasted nugget potatoes.

Served With

Salad Buffet

Seasonal fresh vegetables with a pumpkin seed & avocado dip green salad and roasted vegetables.

And

House Made Sourdough Baguettes

Made In-house daily served with local kelp butter.

Dessert

Chocolate Brownie or Creme Brûlée.

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Dinner at the Headlands

Halibut

Thursday
Prix Fixe Menu
\$50 per person

Appetizer

Prawns with grapefruit & avocado.

BC Halibut

Halibut with a beurre blanc and garlic-thyme mash potatoes.

Served With

Salad Buffet

Seasonal fresh vegetables with a pumpkin seed & avocado dip green salad and roasted vegetables.

And

House Made Sourdough Baguettes

Made In-house daily served with local kelp butter.

Dessert

Sticky Toffee Pudding or Cheesecake with Raspberry Coulis.

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Dinner at the Headlands

Salmon

Friday
Prix Fixe Menu
\$50 per person

Appetizer

Searched scallops with pea puree, mint & pineapple.

BC Salmon

Wild BC salmon served with a blueberry balsamic sauce and a baked potato.

Served With

Salad Buffet

Seasonal fresh vegetables with a pumpkin seed & avocado dip green salad and roasted vegetables.

And

House Made Sourdough Baguettes

Made In-house daily served with local kelp butter.

Dessert

Grilled Pineapple or Chocolate Hazelnut Lava Cake.

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Dinner at the Headlands

Crab

**Saturday
Prix Fixe Menu
\$65 per person**

Appetizer

Prosciutto skewers with cantaloup, goat cheese and fresh grapes.

Dungeness Crab

Local Dungeness crab with garlic clarified butter and local mushroom risotto.

Served With

Salad Buffet

Seasonal fresh vegetables with a pumpkin seed & avocado dip green salad and roasted vegetables.

And

House Made Focaccia

Made In-house daily served with local kelp butter.

Dessert

Banana Chocolate Croissant Pudding with home-made caramel or Chocolate Fondue with fresh fruits.

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