



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

**West Coast
Chowder**

**Tuesday
Prix Fixe Menu
\$25 per person**

M. Maltais

Cod or Halibut Chowder

Locally Caught Halibut or Cod with Smoked Tuna, Clams, Leeks & Nugget Potatoes in a Creamy Halibut Broth.

Served With

Salad Buffet

A Seasonal Platter of Fresh Vegetables with a Pine Nut & Avocado Dip
A Green salad.

And

House Made Focaccia

Made In-house Daily served with local Kelp Butter.

Dessert

Seasonal Fruit Crumble with a Vanilla Custard.

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.

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

**West Coast
Chowder**

**Wednesday
Prix Fixe Menu
\$25 per person**

Salmon Chowder

Locally Caught Wild Salmon with Smoked Salmon, Leeks & Nugget Potatoes in a Creamy Seafood Broth.

Served With

Salad Buffet

A Seasonal Platter of Fresh Vegetables with a Pine Nut & Avocado Dip
A Green salad.

And

House Made Focaccia

Made In-house Daily served with local Kelp Butter.

Dessert

Marbled Chocolate Brownie with Fresh Strawberries.

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Dinner at the Headlands

Halibut

Thursday
Prix Fixe Menu
\$50 per person

Appetizer

Local Smoked Salmon on Cucumber with
Creme Fraiche, Capers & Dill.

BC Halibut

Halibut with a Beurre Blanc and Garlic-Thyme Mash Potatoes.

Served With

Salad Buffet

A Seasonal Platter of Fresh Vegetables with a Pine Nut & Avocado Dip
An Orzo Salad & Roasted Vegetables.

And

House Made Sourdough Baguettes

Made In-house Daily served with local Kelp Butter.

Dessert

Sticky Toffee Pudding or Lemon Square Cheesecake.

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Dinner at the Headlands

Salmon

Friday
Prix Fixe Menu
\$50 per person

M. Maltais

Appetizer

Smoked Tuna on Watermelon Radish with Avocado & Pickled Onion.

BC Salmon

Wild Caught BC Salmon Served with a
Blueberry Balsamic Sauce and a Loaded Baked Potato.

Served With

Salad Buffet

A Seasonal Platter of Fresh Vegetables with a Pine Nut & Avocado Dip
A Green salad & Roasted Vegetables.

And

House Made Sourdough Baguettes

Made In-house Daily served with local Kelp Butter.

Dessert

Chocolate Hazelnut Lava Cake or Apple Crumble
with Vanilla Custard.

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Dinner at the Headlands

Crab

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

M. Maltais

Appetizer

Proscuitto Flat Bread with Smoked Cheddar & Sundried Tomatoes & Pine Nuts.

Dungeness Crab

Local Dungeness Crab with Garlic Clarified Butter & Saffron Risotto.

Served With

Salad Buffet

A Seasonal Platter of Fresh Vegetables with a Pine Nut & Avocado Dip
A Green salad & Roasted Vegetables.

And

House Made Focaccia

Made In-house Daily served with local Kelp Butter.

Dessert

Banana & Chocolate Croissant Pudding with a Butter Scotch Caramel or Chocolate Fondue with Fresh Fruits.

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