

# 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, 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

# Happy Hour

At  
The Headlands  
2pm - 6pm  
Daily

**Tofino Brewing Lager - 5.0%** **\$5.50**

**House Red** **\$10**

**House White** **\$8**

**House Rose** **\$9**

**Pimosa** **\$6**

Dirty Laundry Sparkling, Pineapple Juice

**Crangorita 2oz** **\$9**

Tequila, Cranberry Juice, Freshly Squeezed Lime

**Aperol Spritz** **\$9**

Aperol, Dirty Laundry Sparkling, Soda Water & Orange Slice

**Limoncello Collins** **\$9**

Tofino Lemoncello, Bombay Gin & Soda Water

**Chips & Salsa** **\$10**

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.

# Dinner at The Headlands

## Ling Cod

Tuesday  
Prix Fixe Menu  
\$50 per person

### Starter

Smoked salmon with crème fraîche on cucumber rolls.

### Salad

A seasonal platter of fresh and steamed vegetables with a classic French vinaigrette and a creamy avocado dressing.

### Entrée

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

### Dessert

Choice of a blackberry crumble or a tiramisu.

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

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# Dinner at The Headlands

## Black Cod

Wednesday  
Prix Fixe Menu  
\$50 per person

### Starter

Brie with pear and walnuts on a home made baguette crostini.

### Salad

A seasonal platter of fresh and steamed vegetables with a classic French vinaigrette and a creamy avocado dressing.

### Entrée

White miso marinated black cod with chimichurri and herb roasted nugget potatoes.

### Dessert

Choice of a pear puff pastry tart or a chocolate ganache.

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# Dinner at The Headlands

## Halibut

Thursday  
Prix Fixe Menu  
\$50 per person

### Starter

Meatballs with a tzatziki sauce.

### Salad

A seasonal platter of fresh and steamed vegetables with a classic French vinaigrette or a creamy avocado dressing.

### Entrée

BC halibut with a beurre blanc and mashed potatoes.

### Dessert

Choice of raspberry mousse or  
a marbled brownie.

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# Dinner at The Headlands

## Salmon

Friday  
Prix Fixe Menu  
\$50 per person

### Starter

Procuitto flat breads with nettle and figs.

### Salad

A seasonal platter of fresh and steamed vegetables with a classic French vinaigrette or a creamy avocado dressing.

### Entrée

Wild BC salmon with a tomato chutney  
and a baked potato.

### Dessert

Choice of a rhubarb strawberry crumble or  
a chocolate hazelnut lava cake.

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# Dinner at The Headlands

## Crab

Saturday  
Prix Fixe Menu  
\$65 per person

### Starter

Cold smoked tuna on a watermelon radish round with avocado and pickled onion.

### Salad

A seasonal platter of fresh and steamed vegetables with a classic French vinaigrette or a creamy avocado dressing.

### Entrée

Dungeness crab with with garlic clarified butter and a lemon saffron and local kelp risotto.

### Dessert

A choice of dark chocolate fondue with fresh fruits or a banana croissant bread pudding.

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