

# 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 Front Desk for Reservations



# Happy Hour

At  
The Headlands  
2pm - 6pm  
Daily

**Gladstone Belgian - 4.5%** **\$6**

**House Wine** **\$8**

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

**Mimosa** **\$6**

Champagne, Freshly Squeezed Orange Juice

**Mangorita 2oz** **\$9**

Tequila, Mango Juice, Freshly Squeezed Lime

**Aperol Spritz** **\$10**

Aperol, Prosecco, Soda, Orange

**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.



# Dinner at The Headlands

## Seafood Chowder

**Tuesday**  
**Prix Fixe Menu**  
**\$30** per person

### Salad

Rotating chalkboard salad with bread and  
whipped butters.

### Seafood Chowder

A family style self-served seafood chowder. A rotating  
chalkboard of select seafood, vegetables and seasonings.

*\*Please note specifying allergies is essential, as the menu is  
subject to changes each week.*

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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

## 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.

### Entrée

Braised short rib, bone wine reduction, brown butter truffle  
mash, parsnip puree, roasted winter veg.

### Dessert

Choice of chocolate & hazelnut lava cake or  
maple crème brule

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# Dinner at The Headlands

## 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 cranberries, roasted cashews, feta cheese.

### Entrée

Lemon thyme halibut, sundried tomato caper beurre blanc, roasted baby potatoes, roasted winter veg.

### Dessert

Choice of lavender crème brule or chocolate ganache with orange and mint.

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# Dinner at The Headlands

## Menu 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.

### Entrée

Cardamom rubbed salmon, fennel white wine cream reduction, saffron lemon scented rice, roasted winter veg.

### Dessert

Choice of maple pecan tart or raspberry chocolate mousse.

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# Dinner at The Headlands

## Crab

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

### Soup

Roasted crab broth, tomato, cream, charred rosemary.

### Salad

Romaine, arugula, caper, lemon & garlic dressing, radish, crispy prosciutto, balsamic reduction, grana padano.

### Entrée

Dungeness crab, garlic butter, lemon roasted pepper & rosemary risotto, roasted winter veg.

### Dessert

Choice of earl grey crème brule or chocolate ganache with candied ginger & lemon.

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