

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 Pasta

Tuesday
Prix Fixe Menu
\$45 per person

Starter

Bruschetta

Salad

Arugula, charred tomato, roasted squash, pickled onion,
almonds, red wine shallot vinaigrette, goat cheese

Entrée

Selection of seafood on linguine, red wine herbed tomato
sauce, garlic cream sauce, prawns, arugula, garna padano

Dessert

Choice of tiramisu or lemon panna cotta

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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

Black Cod

Wednesday
Prix Fixe Menu
\$45 per person

Starter

Smoked tuna tartare

Salad

Mixed greens, apple, fennel, peppers, pickled cabbage,
apple cider vinaigrette, smoked bleu cheese

Entrée

Black cod, truffle potato puree, white wine cream
reduction, braised white cabbage, select summer veg

Dessert

Choice of apple tarte or earl grey creme brule

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Halibut

Thursday
Prix Fixe Menu
\$45 per person

Starter

Salt cured halibut plate

Salad

Seaweed, kale, carrot, cucumber, green onion, riesling
vinaigrette, seeds

Entrée

Kelp poached halibut, caper lemon rice, lemon dijon burre
blanc, select summer veg

Dessert

Choice of raspberry lemon cheesecake or lemon sorbet

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Dinner at The Headlands

Salmon

Friday
Prix Fixe Menu
\$45 per person

Starter

Smoked salmon mousse

Salad

Spinach, sundried cranberries, pickled onion, candied walnuts, maple apple cider vinaigrette, feta

Entrée

Cedar poached salmon, maple gastrique, roasted potatoes, select summer veg

Dessert

Choice of maple creme brule or chocolate ganache

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Crab

Saturday
Prix Fixe Menu
\$65 per person

Starter

Prawn cocktail

Salad

Romaine, lemon caper dressing, prosciutto, radish,
balsamic, grana padano

Entrée

Lemon, rosemary poached crab, clarified brown butter,
roasted pepper risotto, select summer veg

Dessert

Choice of lavender creme brule or chocolate mousse

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