

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

Wonders of Nature - 5.5% **\$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

Crangorita 2oz **\$9**

Tequila, Cranberry Juice, Freshly Squeezed Lime

Polar Espresso **\$10**

Kahlua, Rhino Coffee, Vodka, Cream

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

BC Spot Prawns

Tuesday
Prix Fixe Menu
\$45 per person

Starter

Prosciutto flat breads with smoked cheddar.

Salad

A seasonal platter of fresh and steamed vegetables with a classic french vinaigrette or a creamy tahini lemon dressing.

Entrée

BC spot prawns with a saffron lemon garlic rice pilaf.

Dessert

Choice of blackberry crumble with ice cream or earl grey creme brûlée.

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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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Black Cod

Wednesday
Prix Fixe Menu
\$50 per person

Starter

Warm brie with pear and walnuts on a French baguette crostini.

Salad

A seasonal platter of fresh and steamed vegetables with a classic french vinaigrette or a creamy tahini lemon dressing.

Entrée

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

Dessert

Choice of a banana croissant bread pudding or a chocolate lava cake.

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Halibut

Thursday
Prix Fixe Menu
\$50 per person

Starter

Guacamole with feta, olive and cherry tomato on a crostini.

Salad

A seasonal platter of fresh and steamed vegetables with a classic french vinaigrette or a creamy tahini lemon dressing.

Entrée

BC halibut with a wine sauce and loaded baked potatoes.

Dessert

Choice of chocolate ganache or
raspberry cheese square.

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Salmon

Friday
Prix Fixe Menu
\$50 per person

Starter

Cold smoked tuna on a watermelon radish round with avocado.

Salad

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

Entrée

Wild BC salmon with a classic Middle Beach tomato chutney and roasted garlic mashed potatoes.

Dessert

Choice of a marbled brownie or
lemon meringue pie.

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Crab

Saturday
Prix Fixe Menu
\$65 per person

Starter

Cold smoked salmon with creme fraiche, capers and red onion on a cucumber round.

Salad

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

Entrée

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

Dessert

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

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