



*Welcome to the Lagoon Restaurant
at the Painted Boat Resort Spa and Marina.*

*In order to maintain social distancing to the best of our
ability, we will be limiting the number of guests per
seating and our staff will serve you with friendly but
limited contact.*

*In the wake of COVID-19 we want to assure you
that we will take every precaution to keep you
and our staff safe and healthy.*



APPETIZERS

Parmesan & Truffle Oil French Fries 8

Served with garlic aioli

Bread Basket 8

Served warm from the oven with herb butter, virgin olive oil and aged balsamic vinegar

West Coast Seafood Chowder 10

Prepared with fresh Salt Spring mussels, delicious Bay scallops and shrimps, finished with cream, chives and served with a side of grilled garlic bread

Beet Salad 14

A refreshing mix of greens, goat milk feta, shaved fennel, tomatoes and candied pecans with a balsamic reduction and charred lemon vinaigrette

Spiced Crispy Roasted Cauliflower 16

A Vegan favourite. Falafel with hummus, pistachio dukkah and tahini, garnished with pickled turnips

Humboldt Squid Pan Seared 19

A delicious starter with chorizo sausage, kalamata olives, tomatoes and mixed greens, finished with a fine sherry vinaigrette

Sautéed Garlic Prawns 19

Back by popular demand! With butternut squash raviolis, served with Confit garlic and sage beurre blanc

Thai Coconut Mussels 21

From Salt Spring Island prepared with green curry, cilantro and fresh lime and a side of grilled garlic bread

Food may contain traces of nuts or other allergens.

Please inform your server at time of ordering if you have allergies or other dietary concerns.

Taxes are additional.



ENTRÉES

Traditional French Coq au Vin 29

Free range chicken thigh prepared in red wine sauce, served with bacon, mixed wild BC mushrooms, roasted garlic mash potatoes and seasonal vegetable

Seafood Pasta 30

Fresh seafood medley with capers, shallots and dill. Served with your choice of a creamy white wine sauce or robust tomato sauce and a side of garlic bread

West Coast Cioppino – BC’s Bouillabaisse Interpretation 32

Local pan seared Rock Fish, Bay Scallops, prawns, Salt Spring mussels, baby potatoes and roasted tomato, served in a fennel broth with grilled focaccia

Lamb Tajhine 38

The famous Moroccan-spiced braised lamb shank, apricot and figs served with a crisp polenta, sautéed vegetable with a hint of fresh mint

Grilled AAA New York Striploin 40

Grilled 8oz New York striploin, served with potato gratin, fresh seasonal vegetables, choice of red wine/shallot demi-glaze or blue cheese cream sauce

Fish of the Day – A Fresh Catch – ask your server Market Price

Curried Lentils in Filo Pastry 25

Deliciously Vegan. Served with parsnips and butternut squash purée and roasted seasonal vegetables

Maximum table reservation is 6 people

Food may contain traces of nuts or other allergens.

Please inform your server at time of ordering if you have allergies or other dietary concerns.

Taxes are additional.



DESSERTS

Chocolate and Raspberry Torte12

Served with coulis vanilla whipped cream

Key Lime Cheesecake13

Mango coulis, whipped coconut cream

Pistachio Crème Brûlée12

Served with chocolate biscotti

Profiteroles au Chocolate de Frédéric16

Choux paste, warm chocolate sauce filled with vanilla ice cream and topped with roasted almonds

SPECIALTY COFFEES12

Irish Coffee

Irish whiskey, hot coffee, sugar, heavy cream

Monte Cristo

Kahlua, Grand Marnier, hot coffee, whipped cream

Spanish Coffee

Brandy, Cointreau, Kahlua, rich roasted coffee, whipped cream

Traditional Baileys and Coffee

Irish whiskey, Baileys, hot coffee, whipped cream



KIDS MENU

Crispy Chicken Tenders	13
<i>Served with plum sauce, vegetable crudité or fries</i>	
Pasta Alfredo or Tomato	12
<i>Served with parmesan cheese</i>	
Grilled Wild Sockeye Salmon	15
<i>Served with roasted carrots and fries, vegetable crudité or salad</i>	
Beef Striploin Steak	18
<i>Served with fries and steamed vegetables</i>	

*Food may contain traces of nuts or other allergens.
Please inform your server at time of ordering if you have allergies or other dietary concerns.*

Taxes are additional.

