

# THE Courtney Room

Dial 2021 to place your room service order

## Breakfast

6:30AM – 11AM

TCR CLASSIC BREAKFAST . . . . .	18
Two eggs, hash browns, toast, choice of bacon or sausage	
FRENCH TOAST . . . . .	16
Two pieces brioche dipped in egg batter served with seasonal compote and whipped cream	
OMELETTE . . . . .	16
Gruyère and parsley omelette, toast, served with greens or hash browns	

YOGHURT AND GRANOLA . . . . .	12
House made granola, dried cherries, almond, yoghurt and maple syrup	
BREAKFAST SANDWICH . . . . .	16
Fried egg, bacon, cheddar, classic sauce on brioche bun, served with greens or hash browns	

## All Day

11AM – 10PM

TUNA DEILED EGG . . . . .	6
Boiled egg, paprika, cold smoked albacore tuna	
MUSHROOM STUFFED MUSHROOMS . . . . .	11
Duxelles, shallot, thyme, preserved Meyer lemon, gruyère	
POTATOES COURTNEY . . . . .	11
Duck fat potatoes, onion dip	
RABBIT AND PORK TERRINE . . . . .	13
Brined loin, rillette, apricot and pistachio farce, orange, brandy, pickles, mustard, toast	
ALBACORE TUNA MELT . . . . .	19
Confit tuna, cheddar, gruyère, pickles, country loaf, served with fries or salad	

CAESAR SALAD . . . . .	13
Romaine, bacon, lemon, garlic, caper, white anchovy, brioche croutons, parmesan	
HAMBURGER . . . . .	19
Cheese, classic sauce, pickles, lettuce, milk bun, served with fries or salad	
CHEF'S MEAT AND CHEESE PLATE . . . . .	32
Chef's selection of six combined meats and cheeses with crackers and seasonal garnishes	

## Sides


FRIES AND MAYO . . . . .	8
CAESAR SALAD . . . . .	9
GREEN SALAD . . . . .	8

## Lunch and Dinner

11AM – 2PM, 5PM – 10PM

BEEF CARPACCIO . . . . .	19
Potato aoli, parsley sauce, arugula, potato twist	
SMOKED GARLIC SAUSAGE . . . . .	20
Mustard spätzle, carmelo, brassicas	
ROCKFISH MEUNIÈRE . . . . .	24
Grilled lemon, gribiche "tartar" sauce, broccoli purée, Parisienne gnocchi	

GRUYÈRE MACARONI AND CHEESE . . . . .	18
Cowichan pasta, mornay sauce, gruyère cheese, garlic breadcrumbs	
STEAK AND FRIES	
Natural jus with fries	
8oz FLAT IRON . . . . .	28

 We use Oceanwise Sustainable Seafood. Consumption of raw or undercooked shellfish may increase risk of foodborne illness.

All orders are subject to \$5 delivery charge and 18% gratuity.

ROOM SERVICE - DRINK OPTIONS ON OTHER SIDE

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## *Sweets*

WILD MOUNTAIN HONEY CREME BRÛLÉE .....	11
Breton shortbread	
CANELÉ DE BORDEAUX .....	5
DeVine Black Bear honey rum	
PALMIERS .....	5
Caramelized puff pastry	
SELECTION .....	9
Canelé, palmiers	

## *Drinks*

### DRAUGHT BEER

Local BC Craft Beer .....	6.5 (14oz)	8 (20oz)
Please ask for our current selection		

### CANNED BEER

Parkside Brewery, Port Moody .....	355 ML	6
Dawn Pilsner (4.9%) or Dusk Pale Ale (5.3%)		

### SPARKLING WINE

5oz

Charme de L'Ile, Unsworth Vineyards, Cowichan Valley, BC .....	12	60
Brut Reserve, Taittinger, Champagne, France .....	35	150

### WHITE WINE

5oz

Pinot Gris, Poplar Grove, Naramata, BC .....	11	55
Chardonnay, Domain Bernard Defaix, Chablis, France .....	16	75

### RED WINE

5oz

Nate's Vineyard Syrah, Nichol Vineyards, Naramata, BC .....	10	60
Cabernet Sauvignon, Francis Ford Coppola, California, USA .....	17	75

### ROOM SERVICE