

“Footloose” Table d’Hote Plated Menu 2025

Salads

**Dill Pickle Pasta Salad:** Rotini pasta, kosher dill pickles, fresh parsley, dill, red onion, cherry tomatoes, and crispy bacon lardons. Dressed with a house-made Jalapeno Ranch Dressing.

**Fresh Strawberry, Spinach & Watercress Salad (GF,DF,V)**

Fresh B.C. strawberries, spinach, watercress, cucumbers, crispy parm chips, spiced & roasted pumpkin seeds. Dressed with a house Lemon-Poppyseed Vinaigrette.

**Thai Crunch Salad (GF,DF,V,Vegan)**

Rice noodles, red & green cabbage, red bell peppers, edamame beans, fresh scallions, cilantro, mushrooms & crunchy roasted peanuts. Dressed with a house Spicy Ginger Peanut Dressing.

**Mediterranean-Style Mango Salad (GF,DF,V,Vegan)**

Fresh spinach & romaine lettuce, red bell peppers, fresh mango, shallots, fresh pomegranate arils, cilantro, and mint. Dressed with a house Fresh Lime & Herb Vinaigrette.

**House Garden Greens**

Fresh local greens tossed with grated carrots, tomato, sliced onion, and served with your choice of house-made dressings. Including house-made Lemon-Poppyseed Vinaigrette **(GF,DF,V,Vegan)** & house Jalapeno Ranch **(GF,V)**.

**Salad Bar Feature (GF,DF)**

Bacon Wrapped Scallops: Crispy bacon wrapped bay scallops broiled with a house tamari, maple & sesame glaze.

Entrees

**Sous-Vide AAA B.C. Filet Mignon with a Wild Mushroom & Creamy Peppercorn Sauce (GF)**

House cut AAA B.C. filet mignon steak seared and slowly **cooked** sous-vide to medium-rare temperature with creamery butter and fresh thyme. Served with asparagus tossed with a lemony brown butter, and a cauliflower, potato, and garlic & herb Boursin puree. Sauced with a creamy wild mushroom peppercorn sauce.

**Line-Caught Panko Breaded Ling Cod with Kennebec Frites**

Locally line-caught Ling Cod fillet breaded in our seasoned panko, served with hand-cut Kennebec frites tossed in Maldon sea-salt & malt vinegar gastrique. Accompanied with a fresh mint & English pea puree, house charred lemon & Pommery Dijon mustard remoulade.

**Stuffed Mediterranean Inspired Roasted Chicken Supreme**

Crispy skin-on roasted chicken supreme with a baby spinach, fresh burrata cheese, cow’s feta, garlic & sundried tomato confit, kalamata olive and fresh basil stuffing. Served with orzo pasta tossed with blistered cherry tomatoes, roasted zucchini & Parmigiano Reggiano and paired with a charred eggplant baba ghanoush style sauce.

**Coconut Thai-Style Green Curry (GF,DF,V,Vegan)**

Rich coconut milk & green curry broth with fresh broccoli, zucchini, carrot, bell pepper, and bamboo shoots. Topped with lime, cilantro and a crispy, crunchy mix of toasted coconut, roasted peanuts & fried shallots. Served over a bed of steamed jasmine rice studded with kefir lime leaves.

Desserts

**Local Mixed Fresh Berry Shortcake:**

Fresh B.C. macerated blueberries, raspberries, strawberries & blackberries, layered in between vanilla white cake & house whipped Chantilly cream.

**Belgian Chocolate, Peanut Butter & Pretzel Brownie**

Fudgy Belgian chocolate & peanut butter brownie, swirled with caramel & crushed salted pretzels. Served warm.

**Assortment of Locally Scratch-Made by The Island Pastry Haus:** Including Lime Meringue, Lemon Bar, and Nanaimo Brownie Bar. Plus, the **Playbills’ Exclusive Bar** made with a hazelnut & almond shortbread base, house blackberry filling, and topped with a hazelnut & almond frangipane.

**Barry Callebaut Belgian Chocolate Fountain**

Served with fresh strawberries, pineapple, and marshmallows.

Lemon Meringue Pie, House-made Pecan Pie, Profiteroles, and our Daily Selection of Homemade Cheesecakes. **(Please notify your server if you require a gluten-free or vegan dessert)**

**ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE ACCORDING TO SEASONALITY & AVAILABILITY**