

HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

L U N C H

APPETIZERS

BEEF TARTARE

Cornichon, Brandy, Truffle Dressing,
Quail Egg, Capers, Crostini
14

SMOKED HAM HOCK TERRINE

Caramelized Apple, Parsley Coulis,
Country Bread
12

SHELLFISH BISQUE

Coconut Milk, Cilantro,
Lemongrass
10

OYSTERS ON THE HALF SHELL

Lemon, Crushed Ice, Horseradish
Mignonette
Market Price

DUNGENESS CRAB CAKES

Panang Curry, Thai Basil, Tomato
Concasse, Shredded Green Papaya,
Nouc Cham Dressing
13

MIXED GREEN SALAD

Oven Dried Tomatoes, Roasted Peppers,
Niçoise Olives, Marinated Artichokes,
Balsamic Dressing
10

ROMAINE SALAD

Marinated White Anchovies,
Garlic Crostini, Shaved Parmigiano,
Red Wine Vinaigrette
11

BAKED GOAT CHEESE SALAD

Pickled Beets, Pinenuts, Frisée, Arugula,
Pesto De-Hydrated Cherry Tomatoes
13

ENTRÉES

HART HOUSE EXPRESS LUNCH

Two Courses — Changes Daily
19

QUICHE

Goat Cheese, Tomato, Double Smoked
Bacon, Mixed Green Salad
13

BEEF TENDERLOIN BURGER

Bacon, Cheddar Cheese, Dill Pickle,
Hand Cut Fries
14

WILD BC SALMON

Salsa Verde, Roasted Peppers, Arugula,
Prosciutto, Olive Pomme Purée
18

CHICKEN SANDWICH

Pesto, Prosciutto, Roasted Pepper,
Artichoke, Mozzarella Cheese
14

BEEF BOURGUIGNONNE

Carrot, Bacon, Onion, Celery, Red Wine,
Pomme Purée
17

SEARED SCALLOPS

Mussels, Clams, Yukon Gold Potato,
Chorizo, Zucchini, Saffron Bouillabaisse
Sauce
19

PAPPARDELLE

Chicken Confit, Caramelized Onion,
Double Smoked Bacon, Parsley,
Tomato Sauce
14

WILD MUSHROOM RISOTTO

Shaved Parmigiano, Asparagus, Onion,
Truffled Soy Milk Emulsion
16