

**DAILY SOUP • 10**  
*an inspiration from the culinary team*

**WEST COAST CHOWDER • 15**  
smoked salmon, shellfish, halibut, fennel cream, corn, herbs

**CRISPY POLENTA BITES • 13**  
shredded potato, jalapeno, asiago cheese, served with roasted pepper aioli

**WINTER GREENS • 16**  
arugula, spinach and bitter greens, pickled apple, shaved fennel and radish, goat cheese, seed crisps, sweet mustard vinaigrette

**CAESAR SALAD • 13**  
romaine lettuce, creamy garlic dressing, shaved parmesan, lemon, house made croutons

**WARM FARRO SALAD • 16**  
roasted yam, toasted farro, kale, charred broccoli, candied local hazelnuts, red currant vinaigrette

*add to salads:* ling cod • 11    poached side stipe shrimp • 10  
pulled chicken • 8    crispy pork belly • 8

**LODGE BURGER • 17**  
6 oz patty, house burger seasoning, bacon jam, smoky mustard aioli, lettuce, pickles, house made sesame bun, served with house cut fries

*add to burger:* cheddar or bacon • 2.5    guacamole • 4  
sub caesar salad, winter greens or daily soup • 2    chowder • 3

**MUSSELS & CLAMS • 17**  
outlandish mussels and clams, smoked tomato broth, shaved fennel, herbs

**VEGETARIAN SHEPPERD'S PIE • 16**  
roasted mushrooms, lentils, celery, carrot, onion, toasted seeds, herbs, gravy, sweet potato mash

**CRISPY PORK BELLY • 14**  
crispy pork belly bites, gochujang soy glaze, pickled apples, sesame, green onion

**WARM OLIVES AND HUMMUS • 13**  
citrus and chili marinated olives, house made bread

**SPINACH & ARTICHOKE DIP • 15**  
warm cheese dip with roasted artichokes and spinach, served with flatbread and corn chips

**CHEESE PLATE • 16/24**  
a selection of assorted cheeses, house preserves, nuts and crisps

**FRESH OYSTERS • 17 / 28**  
horseradish, lemon, raspberry tabasco mignonette

..... **stone oven flatbreads** .....  
*gluten free crust alternative • 3*

**MARGHERITA • 19**  
caciocavallo, mozzarella, tomato sauce, basil pesto drizzle, parmesan

**DUCK CONFIT • 19**  
chipotle cream, duck confit, roasted yams, pickled onions, mozzarella, cilantro

**SPICY SHRIMP • 19**  
side stripe shrimp, tomato sauce, castelvatrano olives, capocollo, basil, smoked mozzarella

**BEET AND ARTICHOKE • 19**  
smoked beets, basil pesto, artichokes, goat cheese, mozzarella, arugula, balsamic drizzle

**DRAFT**  
**Phillip's Brewery Phoenix Lager & Blue Buck Ale**  
glass (355ml) • 6  
proper imperial pint (568ml) • 9

**FLATBREAD & PINT • 24**  
enjoy any of our on tap pints and a flatbread

 **Ocean Wise**  
In cooperation with the Vancouver Aquarium, all Great Room menus display the Ocean Wise symbol to recognize seafood harvested in a sustainable manner.