

DAILY SOUP • 10

an inspiration from the culinary team

WEST COAST CHOWDER • 15

smoked salmon, shellfish, halibut, fennel cream, corn, herbs

ISLAND GREENS • 16

locally-sourced greens, grape tomatoes, shaved vegetables, feta, spiced seeds, tomato balsamic vinaigrette

BROCCOLI CAESAR SALAD • 14

artisanal romaine, tuscan kale, roasted broccoli, creamy garlic dressing, parmesan, lemon, asiago sunflower crisps

SOBA NOODLE SALAD • 16

buckwheat noodles, wakame, pickled carrot, radish, cabbage, avocado, edamame, sesame yuzu vinaigrette

enhance any salad:

avocado • 4 seared tuna • 10 halibut • 12
poached shrimp • 10 smoked chicken breast • 9

LODGE BURGER • 18

6 oz patty, smoked cheddar, charred onion relish, mustard aioli, gem lettuce, pickles, house made sesame bun,
served with house cut fries

BEEF SHAWARMA WRAP • 16

smoked beets, pickled vegetables, grape tomato, feta, hummus, cabbage, arugula, roasted pepper aioli
served with house cut fries

enhance burger or wrap : bacon • 2.5 guacamole • 4

substitute fries for: broccoli caesar salad, island greens or daily soup • 2 chowder • 3

OUTLANDISH MUSSELS • 18

outlandish mussels and clams, chorizo, chimichurri, toasted ciabatta

WARM OLIVES AND HUMMUS • 13

chili citrus marinated olives, house made bread

POLENTA BITES • 13

shredded potato, jalapeño, asiago cheese
served with roasted pepper aioli

SPINACH & ARTICHOKE DIP • 15

warm cheese dip with roasted artichokes and spinach
served with flatbread and corn chips

HOT FRIED CHICKEN • 15

crispy fried farmhouse chicken, hot sauce, house pickles, gem lettuce
served with buttermilk ranch

CHEESE PLATE • 16/28

a selection of assorted cheeses, house preserves, nuts, and crisps

FRESH OYSTERS • half dozen 17 - full dozen • 31

horseradish, lemon, ginger mignonette

..... **stone oven flatbreads**

substitute gluten free crust alternative • 3

substitute vegan cheese • 2

MARGHERITA • 18

buffalo mozzarella, tomato sauce, basil, parmesan

GARDEN • 19

feta, tomato sauce, spinach, roasted garlic, grape tomatoes, olives

WEST COAST SHRIMP • 20

side striped shrimp, sundried tomatoes, artichoke, feta, basil, lemon garlic sauce

BBQ CHICKEN • 19

roast chicken, bacon, banana peppers, green onion, mozza, tomato bbq sauce

DRAFT

Phillips Brewery Phoenix Lager & Blue Buck Ale

glass (355ml) • 6 proper imperial pint (568ml) • 9

FLATBREAD & PINT • 24

enjoy either of our draught beers with a flatbread



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

The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.- *Vancouver Island Health.*