

DAILY SOUP • 10
an inspiration from the culinary team

WEST COAST CHOWDER • 16 GF
local wild smoked salmon, shellfish, halibut, fennel cream, corn, herbs

WINTER GREENS • 16 GF
seasonal greens, apple, shaved fennel, roasted squash, goat feta,
pumpkin seeds, caramelized sherry vinaigrette

BROCCOLI CAESAR SALAD • 16 GF
roasted broccoli, artisan romaine, creamy garlic dressing,
shaved parmesan, lemon, sunflower crisps

SOBA NOODLE SALAD • 16
buckwheat noodles, radish, cabbage, pickled carrots, avocado, edamame,
wakame, sesame yuzu vinaigrette

enhance any salad:
avocado • 4 crispy tofu • 7 seared tuna • 10
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

CRISPY TOFU WRAP • 16 VG
crispy marinated tofu, pickled carrots, edamame, cabbage, cashew hummus,
cilantro, avocado, ginger tamarind sauce,
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

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

OUTLANDISH MUSSELS • 18 GF DF
outlandish mussels, bacon, celery root and horseradish emulsion, kombu

FRESH OYSTERS • 17 / 31 GF DF
horseradish, lemon, ginger mignonette

WARM OLIVES AND HUMMUS • 13
chili citrus marinated olives, naan bread

ROASTED SQUASH AND CAULIFLOWER • 13
tajin spiced squash, roasted cauliflower, pickled squash,
candied cashews, cilantro, miso squash mustard

POLENTA BITES • 13 *can be prepared VG*
shredded potato, ancho chili, nutritional yeast,
served with roast pepper aioli

TUNA CROQUETTES • 12 GF
smoked tuna and potato croquettes, cilantro, lime,
fennel, watercress, curry aioli

CRISPY PORK • 14 GF DF
crispy pork saddle, apple, toasted sesame,
green onion, ginger tamarind glaze

SALMON CAVATELLI PASTA • 14 DF
pepper smoked wild salmon, peas, preserved lemon,
horseradish celeriac puree, dill, crispy onion

between 2 pm – 6 pm pick any 3 items from above and make it a platter for • 30

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


gluten free crust • 3
vegan cheese • 2

BBQ CHICKEN • 20
roasted chicken, bacon, banana peppers, green
onion, mozzarella, tomato bbq sauce

PEPPERONI AND MUSHROOM • 20
pepperoni, roasted peppers, mushrooms, basil,
mozzarella, tomato sauce

SMOKED BEET • 20
spinach, smoked beets, confit garlic, goat feta,
crispy onions, tomato sauce, balsamic drizzle

WEST COAST SHRIMP • 20
side stripe shrimp, sundried tomatoes, artichoke,
goat feta, basil, lemon garlic sauce

VG vegan :  Ocean Wise
GF gluten free : In cooperation with the Vancouver Aquarium,
DF dairy free : 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.