

  
**long beach lodge**  
RESORT

**APRES SURF**

3:00pm to 5:00pm

call 250-725-2442 or extension 505 to order

dine in, or lodge room service, 17% gratuity on room service

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**BABY ROMAINE CAESAR • 10 • 18**

whole romaine hearts, herb rye crisps, lemon, parmesan, house caesar dressing

**BEEF SALAD • 12 • 20**

roasted and pickled beets, apple, arugula, kale, feta, puffed quinoa, roasted pecan vinaigrette

crispy tofu • 8 avocado • 4 herb chicken breast • 10 chilled prawns • 12
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**HOUSE MADE BREAD • 5 • 10**

stout sourdough, canadian flour, served with charred leek butter

**OLIVES AND HUMMUS • 15**

chili citrus marinated olives, cashew hummus, house made sesame flatbread

**HOUSE FRIES • 10**

house cut kennebec fries served with garlic horseradish aioli

**POLENTA BITES • 14**

shredded potato, ancho chili, nutritional yeast served with roasted pepper aioli

**CRISPY PORK BELLY • 15**

chili lime gastrique, pickled apples, cilantro, green onion, toasted sesame

**FRESH OYSTERS • 20 • 38**

shucked BC oysters, kalamansi ginger mignonette, lemon, horseradish

**PRAWN COCKTAIL • 20**

8 chilled poached prawns, horseradish cocktail sauce, lemon

**BEEF CARPACCIO • 23**

crispy brussel sprouts, charred goat cheese aioli, smoked beef jerky, pickled shallots, parmesan

**ROASTED CARROT SOUP • 9 • 15**

ginger, tahini, spiced coconut cream, puffed quinoa, cocoa nib

**MUSSELS • 26**

1 pound salt spring island mussels, smoked chorizo, chipotle, tomato, dill, butter, warm focaccia

**CHARRED SQUID • 19**

pan fried humboldt squid, charred broccolini, pickled jalapeno, crispy garlic, preserved lemon yogurt, chive

**PORCINI MUSHROOM RISOTTO • 19**

roasted mushrooms, porcini puree, herbs, parmesan, hazelnuts

**STEAK FRITES • 34**

7oz sirloin steak, blue cheese roasted garlic butter, demi, house fries, arugula, mustard vinaigrette, crispy shallots

**VEGAN BOWL • 22**

crispy tofu, brussel sprouts, squash, chili lime gastrique, black rice, cashew hummus, green onion, cilantro

**CRISPY CHICKEN SANDWICH • 23**

crispy buttermilk chicken, house hot sauce, shaved lettuce, dill pickles, parmesan ranch, house fries  
*caesar salad or squash salad instead of fries • 3*

**FLATBREADS**

**SOPPRESSATA & OLIVES • 21**

spicy soppressata salami, castelvetro olives, fior di latte cheese, basil parmesan, tomato sauce, balsamic reduction

**MARGHERITA • 19**

fior di latte cheese, basil parmesan, tomato sauce

**PESTO PRAWN • 22**

prawns, artichoke, sundried tomato, feta, pesto, lemon

**SMOKED MEAT • 22**

smoked beef, saurkraut, provolone, pickled mustard seeds, everything bagel spice

gluten free • 2 dairy free cheese • 1
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*The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.  
– Medical Health Office*