

brunch menu

MUSHROOM HASH • 17 GF can be prepared DF
crispy potato polenta, roasted mushrooms and peppers,
arugula, two poached eggs, pepper jam, hollandaise
add montréal style smoked meat • 4

SMOKED BEET RANCHEROS • 16 GF VG
house smoked beets, black rice, guacamole,
poached eggs, chipotle black crema,
pickled onions, tortilla crumble

*all items below come with your choice of herb and parmesan
hash browns or warm black rice and yam salad
substitute fruit • 2.50 sub tofu scramble for eggs • 2*

SURF'S UP BREAKFAST • 17
two eggs, toast, choice of bacon,
ham or chicken-apple sausage

BREAKFAST SANDWICH • 15
house smoked back bacon, red pepper jam,
guacamole, fried egg, house made biscuit
sub smoked beets for ham

FOCACCIA BENNY
salmon • 17
wild smoked salmon, spinach, dill, pickled fennel
classic • 17
house-smoked ham, bacon jam
vegetarian • 16
oven roasted tomatoes, spinach, hummus,
crispy shallots

DAILY OMELETTE • 16
chef inspired creation

These Items can be prepared GF and DF

WAFFLES
sweet • 15
strawberry compote, vanilla cream cheese whip, toasted
coconut
savoury • 18
crispy pork saddle, scrambled eggs, aged cheddar,
spinach, apple, green onion and maple tamarind syrup

LONG BEACH BOWL • 16 GF VG
roasted yams, mushrooms, avocado, oven roasted
tomato, tofu scramble, hummus, pumpkins seed

POWER BOWL • 14 GF VG
vegan, made with almond milk
toasted almonds, chia, cashews, seeds,
dried fruit, granola, banana, fresh berries

HOUSE OATMEAL • 11 GF VG
served hot, apple cinnamon compote,
maple syrup, candied pecans

DAILY SMOOTHIE • 7 GF VG
daily inspired flavour from the kitchen while quantities last

BAKERY
croissant • 5 | daily muffin GF • 5 | daily pastry • 5

EXTRAS AND SIDES
avocado..... 4
smoked salmon 6
fresh fruit..... 5
roasted tomatoes 4
bacon or cured ham..... 4
chicken-apple sausage..... 5
toasted house made biscuit, butter and preserves.. 5

lunch items available at 11 am

DAILY SOUP • 10
an inspiration from the culinary team

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

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

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

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

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

enhance any salad
sliced avocado • 4 seared tuna • 10
poached shrimp • 10 smoked chicken breast • 9

FISH AND CHIPS GF DF
one piece • 17 two piece • 26
gluten-free tempura batter, house cut fries,
creamy coleslaw, tartar sauce

SANDWICH FEATURE • 17
chef inspired creation
served with house cut fries

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

enhance burger or sandwich
bacon • 2.5 guacamole • 4
substitute fries for broccoli caesar salad,
island greens or daily soup • 2
substitute fries for chowder • 3

stone oven flatbreads

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


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

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

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

gluten free crust • 3 vegan cheese • 2

VG vegan
GF gluten free
DF dairy free

 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.


long beach lodge
RESORT