



**long beach lodge**  
RESORT

**COTTAGE CATERING**

order by 4:00pm for delivery 5:00pm to 8:00pm  
call 250-725-2442 or extension 505 to order  
*for onsite cottage catering, 17% gratuity*

---

**ALL DINNERS INCLUDE**

house rye sourdough with charred leek butter, roasted baby potatoes and seasonal vegetables  
**dinner for 2 • 89**  
**additional adults • 45**

**instead of roasted potatoes**

*price per person*

house fries, garlic horseradish aioli • *no charge*  
porcini and roasted mushroom risotto • 4  
black rice, roasted sweet potato, green onion, herbs • 3

**SALADS**

*choose one*

**CEASAR SALAD**

baby romaine, garlic crisps, parmesan, house dressing

**BEET SALAD**

pickled and roasted beets, arugula, goat feta, lemon vinaigrette, toasted pumpkin seeds

**TOMATO FENNEL SALAD**

grape tomatoes, shaved fennel, spinach, fior di latte, pumpkin seeds, mustard vinaigrette

**MAIN COURSE**

*choose one*

**ROASTED CHICKEN**

pan seared chicken breast, charred goat cheese emulsion

**BAKED SQUASH**

butternut squash, cashew hummus, puffed quinoa, toasted pumpkin seeds

**BEEF SIRLOIN • 3 per person**

7oz sirloin steak, garlic blue cheese butter, red wine jus

**SEARED LING COD • 3 per person**

6oz ling cod, lemon dill emulsion

*our culinary team creates seasonal menu using the best in british columbia sourced products; these dishes can be tailored to suit your dietary needs*

  
**long beach lodge**  
RESORT

-add on snacks-  
*price per item*

**prawn cocktail** 8 chilled poached prawns, horseradish cocktail sauce, lemon • 20  
**crispy pork belly** chili lime gastrique, pickled apples, cilantro, green onion, toasted sesame • 15  
**polenta bites** shredded potato, ancho chili, nutritional yeast served with roasted pepper aioli • 14  
**olives and hummus** chili citrus marinated olives, cashew hummus, house made sesame flatbread • 15

**KID' S MENU • 15**

*all meals include main, dessert & beverage*

**PASTA NOODLES**

with tomato sauce *or* butter

**STEAMED FISH**

**CHEESE PIZZA**

**CHICKEN STRIPS**

**CHICKEN BREAST**

**6OZ SIRLOIN • add 10**

**DESSERT**

little monster cookie

*select side*

fries *or* green salad *or* steamed vegetables

**WINE LIST**

*specially selected wines by the bottle, available with the purchase of dinner*

**WHITE**

**burrowing owl** chardonnay (*oliver, okanagan*) • 45  
**summerhill** *organic* pinot gris (*okanagan valley*) • 35  
**wine makers cut** sauvignon blanc (*oliver, okanagan*) • 45  
**stoneroad** smooth white (*okanagan valley*) • 20

**ROSE**

**unsworth** (*mill bay, vancouver island*) • 35

**RED**

**gray monk** cabernet sauvignon (*okanagan valley*) • 50  
**quails gate** old vines foch (*south thompson, okanagan*) • 45  
**monte creek** pinot noir (*okanagan valley*) • 35  
**stoneroad** red blend (*okanagan valley*) • 20

**SPARKLING**

**unsworth** “charme de île” nv (*cowichan valley, vancouver island*) • 45